



A few days ago we decided to go on another of our little ?Around The World for £4 or Less? adventures. Siberia isn't a nation state as such and this isn't a very traditional recipe. Our local butchers don't stock Bear Meat!

Our attempt at Siberian Pelmeni.

Ingredients:-

Dough:-

300 g flour (We used Gluten Free)
3 eggs, whisked
25 g Margarine, melted
100ml water
Salt

Filling:-

150g Pork / Beef mince
1 Beef stock cube dissolved in 100ml of warm water
25g Margarine
2 peeled garlic cloves, thinly sliced
¼ tube of Tomato Purée
Salt & Pepper to season

Method:-

- (1) Mix the dough ingredients in a bowl to form a still dough which will be able to roll out. If it feels too dry add a little extra water.
- (2) Roll the dough into a ball by hand and let it rest covered.
- (3) Mix the filling ingredients together.
- (4) On a floured surface roll the dough out until it is about 2mm thick.
- (5) Use a circular pastry cutter or large mug, in our case, to cut the dough into circles.
- (6) In each dough circle add a little of the filling mix. Not too much as you need to close the dough around the meat fix.
- (7) Form the dough into balls around the meat, using a little water to seal the edges. If you are feeling very patient you could try to form a more traditional Tortellini shape.
- (8) Boil or deep fry your Pelmeni.

We served ours dressed with Sour Cream and chopped Coriander, with fried Courgettes, Red Cabbage, Sautéed Mushrooms.