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# GEORGIAN CUISINE

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## EGGPLANT ROLLS WITH WALNUTS

### “DANIGVZULI BADRIJANI”

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#### INGREDIENTS:

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- 4 whole medium *eggplants*
- 2 cups *crushed walnuts*
- 1/3 cup *chopped cilantro leaves*
- 1/3 cup *chopped parsley leaves*
- 1/2 teaspoon of each, *fenugreek* and *coriander*, ground
- 1/2 teaspoon *paprika* or ground *pepper*
- 1 *tablespoon wine vinegar*
- 2-3 *tablespoon water*
- 2 large *garlic* cloves, *minced*
- *Salt to taste*
- *Pomegranate arils*
- *oil for roasting eggplant slices*



#### DIRECTIONS:

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1. Wash and cut off the tops of the eggplants. Cut lengthwise into 1/4 inches thick slices, to get about 4 slices from each. Sprinkle the slices generously with salt and let stand at least 30 minutes; then rinse well and pat dry with paper towels.
2. Take big pan, pour oil and fry eggplant slices both sides.
3. Place walnut and all other ingredients in container and mix them with hand. Taste for seasoning, add whatever you think the mixture needs.
4. When eggplant has cooled for about 10 minutes, begin the rolling process. On each slice, put about 2 tablespoons of walnut mixture. Spread it on the eggplant and then roll.
5. To serve: Arrange the rolls on a platter and sprinkle them with pomegranate seeds. Enjoy.

## SPINACH WITH WALNUTS

### “PKHALI”

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#### INGREDIENTS:

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- 2 lb. spinach
- 1 1/2 cups crushed walnuts
- 1/2 cup chopped cilantro
- 1/2 cup chopped parsley
- 1/2 tsp. of each, fenugreek and coriander, ground
- 1 tsp. hot paprika
- 2 tbsp. wine vinegar
- 2 garlic cloves, minced
- 1 small yellow onion, chopped
- Pomegranate arils
- Salt and freshly ground black pepper, to taste



#### DIRECTIONS:

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1. Bring a large pot of water to a boil. Put washed spinach in for 1-2 minute until it's wilted. Using a slotted spoon, transfer spinach to a bowl. When spinach has cooled, drain and squeeze out as much water as possible and chop them roughly.
2. Add walnuts, cilantro, parsley, paprika, fenugreek, oil, vinegar, garlic, onions, salt, and pepper to the spinach. Mix walnut and spinach together; transfer to a serving platter and garnish with pomegranate seeds

## CHEESE BREAD

### “KHACHAPURI”

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#### INGREDIENTS:

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##### For the dough:

- 4 cups all-purpose flour
- 0.75 oz fast rise yeast
- ½ tsp sugar
- 5 oz warm milk
- 5 oz warm water
- 2 oz oil
- 1 tsp salt

##### For the stuffing:

- 16 oz mozzarella cheese
- 4 oz feta cheese
- 1 egg white



#### DIRECTIONS:

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1. Pour warm milk into a bowl add yeast and sugar. Put in warm place for 10-15 minutes, after activation add flour, warm water, oil, salt and knead the mixture into dough. Then cover it and put it in a warm place around 1 hour until it doubles in size.
2. Grind up the cheeses, add 1 egg white and mix.
3. Moisten your hands with oil and knead the fermented dough again, this will make your Khachapuri extra plump. Take 250 grams of dough, put cheese in the middle and close it up. Put it face down on the table and roll it out lightly. Put the prepared Khachapuri on the hot pan and let it bake in a med-heat for 5-10 minutes each part.

## CORN BREAD

### “CHVISHTARI”

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#### INGREDIENTS:

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- *2 cups of Corn Flour*
- *1 ½ cups of Mozzarella cheese*
- *2 tbsp. sour cream*
- *1 egg*
- *Warm water or milk*
- *pinch of baking soda*



#### DIRECTION:

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1. Add Sour cream to coarsely ground corn flour, then gradually add warm water or milk until you get a dry dough. Add grated/finely sliced salty cheese and mix again.
2. Make small oval flapjacks and fry them on both sides with a well-oiled frying pan. Serve hot.