

Simple Kazakh Dishes

Manti

4 portions

Dough:

- 2 cups of white all-purpose flour
- 2 large eggs
- 1 teaspoon kosher salt
- Room temperature water

Filling:

- 1 yellow onion
- 1 small butternut squash
- 1 pound fatty lamb shoulder
- 2 cloves garlic
- 1 tablespoon kosher salt
- 1 teaspoon cumin
- 1 teaspoon dried oregano

Toppings:

- 1 cup full fat yogurt
- 1 teaspoon lemon juice
- Zest of one lemon (zest the lemon before juicing)
- 1 scallion
- 5 sprigs dill
- 5 leaves mint

Special equipment: rolling pin or pasta roller, dumpling steamer

Dough

Stand mixer or food processor:

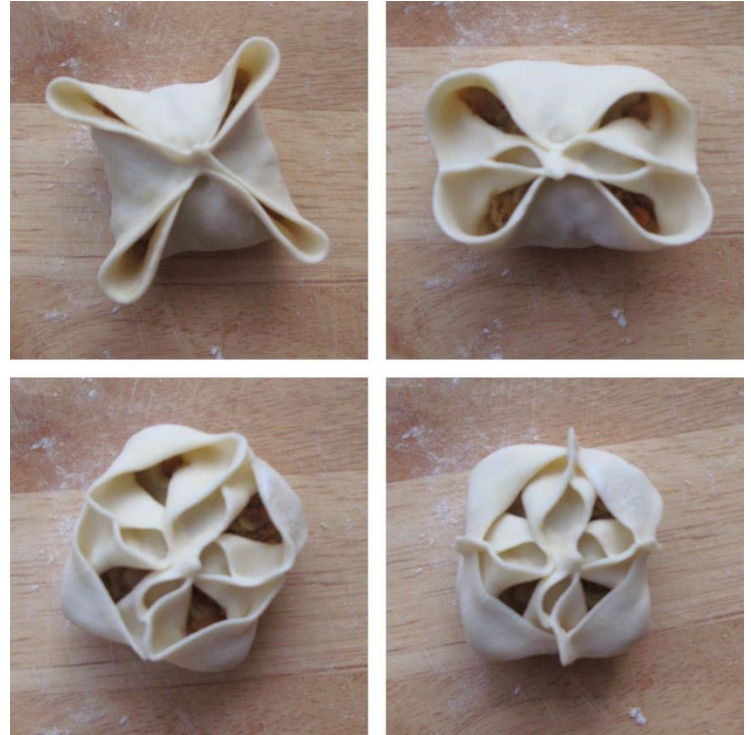
Place all ingredients except for water into a stand mixer or a food processor. Pulse the ingredients until eggs incorporate. The mixture will be grainy and still dry. Start slowly adding water $\frac{1}{4}$ cup at a time. After $\frac{1}{2}$ cup, add a tablespoon at the time until the mixture forms a pretty uniform ball. The dough should still be sticky. Transfer the dough on a flat surface and knead by hand for 2 minutes, adding a bit of flour to prevent sticking until the dough comes together. Place the dough into a lightly buttered bowl and cover. Rest the dough for at least 1 hour.

Filling

While the dough is resting, cut onion, butternut squash, and lamb into half inch cubes. Crush the garlic and mix all of the ingredients.

Assembling

Roll the dough into a thickness of a lasagna noodle and cut into squares that are about 5 inches. Place the filling into the center of each square and follow these assembling instructions shown in the pictures on the right. Arrange each prepared dumpling on a generously floured surface.



Cooking

Fill the pot with water. Arrange the dumplings on the steamer. If using a bamboo steamer make sure to put a layer of parchment paper between the bamboo and dumplings. If using metal steamer, butter the metal before placing the dumplings. Steam the dumplings for 30-40 minutes.

Serving

Mix all of the topping ingredients with finely chopped herbs. Top the manti with the sauce or serve it as a side.

Tomato salad

4 portions

- 4 large red beefsteak tomatoes
- 1 small red onion
- 6 leaves of purple basil
- 1 small hot red pepper
- ½ teaspoon of salt

Using a mandolin or a very sharp knife, cut the tomatoes into thin crescent moon slices. Very thinly slice the onion, basil, and up to ½ of the pepper depending on your heat tolerance. Mix all of the ingredients together and let the salad sit for 5 minutes before serving to release the juices.

