

Exploring the Caucasus

The Best of Georgia

HATCHAPURRI

Serves 16

Ingredients:

1 package (2 sheets) puff pastry, thawed
3-4 cups shredded mozzarella cheese
½ 8oz package of feta cheese
1 egg, beaten
Oil, for greasing



1. Lightly grease a large-rimmed baking sheet (should be around 11 x 17 in). Preheat oven to 350 degrees.
2. On a lightly floured surface, roll out one sheet of the puff pastry into a rectangle (should be around the dimensions of the baking sheet). Place it on the baking sheet. Spread the mozzarella and feta cheese evenly over the pastry, leaving a thin border. Roll out the second sheet of puff pastry to the same size and lay it over the cheese. Pinch the edges together to seal them (make sure its tightly sealed or the cheese will leak out!!!). Brush the top with the egg wash and poke the pastry all over with a fork end.
3. Bake the pie until crisp and golden brown, about 20 to 25 minutes. Let cool for 10 minutes before cutting into 3-inch squares. Serve hot or at room temperature.

CHICKEN TABAKA

Serves 4 people

Ingredients:

2 cornish hens
Salt to taste
Generous pinch of black pepper
2 to 3 garlic cloves, minced
2 tbsp adjika or STAR hot crushed peppers
2 tbsp olive oil



1. Wash the chicken. Towel dry it, put it breast side up on a large cutting board. Making sure that the hen remains in one piece, use kitchen scissors or a knife to cut down the middle of the breastbone in order to separate the rib cage. Be sure careful not to cut all the way through the hen—it should remain in one piece.
2. Turn the hen over and flatten it with a meat pounder (or with your hands).
3. In a small mixing bowl, combine the adjika (or hot crushed peppers), minced garlic cloves, and olive oil. Liberally rub the hen with salt and pepper. Once that's done, liberally and thoroughly rub the hen with the hot pepper and garlic mixture from both sides. Put in a large mixing bowl or in a gallon sized Ziploc bag and marinate overnight.
4. Preheat oven on 350F. Line large baking sheet or roasting dish with aluminum foil and slightly grease. Place each hen on baking sheet, breast side up. Bake in the oven for 1 hour, or until golden brown and skin is blistering. Let sit for 5 minutes before serving.

TOMATO AND CUCUMBER SALAD

Serves 4 people

Ingredients:

2 medium tomatoes, cut into wedges
2 medium cucumbers, peeled and sliced
1 Italian sweet pepper, thinly sliced
1 small onion, thinly sliced
1 garlic clove, minced
6 sprigs of cilantro, chopped
Olive oil
Salt and Pepper



Place all ingredients into a nice salad bowl. Drizzle with olive oil and season to taste.