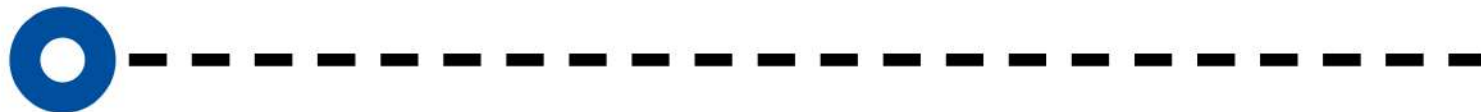


Recipe by
Oksana Szatogo

Uzbek mantas with pumpkin – -kovok mantas



Ingredients

Dough:

1 kg flour

500 ml water

1 egg

salt

Stuffing:

small pieces of pumpkin, butter, onion, salt, pepper, coriander, cumin



Preparation

Mix the flour with water, egg and a pinch of salt. Knead until sufficiently soft and roll out so that the dough is rather thin. Make round, flat pieces. Put the stuffing inside. Press the edges to close the dumpling (manta). Carefully place the dumplings into a steam cooker.

