



## Mant? – Little mincy bundles from Turkey!

NIBBLEDISH CONTRIBUTOR

### Ingredients

ingredients of dough: - 2 glass of flour - 1 egg - 1 small spoon of salt - some warm water  
mince mix: - 400 gr mince - 4 onion - 1 small spoon of salt - 1 small spoon of blackpepper  
soup ingredients: - 2,5 big spoon of butter - pepper souce in a half of big spoon - tomatoe souce in a half of big spoon - 1,5l hot water. around 90c - 1 small spoon of salt - 2 glass of cold water

### Instructions

how to make the dough: 1. place 2 glass of flour, one egg, some salt inside a conainer and mix it by adding water step by step. we'll have a tough dough. 2. let it relax for a while.  
how to make the mincemix.: 1. slice the onions(4) into smaller peaces you've ever seen. they must not be visible inside the mince. now place 400gr mince, 1 small spoon of salt, blackpepper and some redpepper if you want some. now mix it with your hand. cmoon relax its funny :)  
how to make manti's: 1. seperate the dough for having an unltra slim manti dough. I think 2 peaces is enought. 2. now we'll make a doughy here. it must be as slim as -1mm's. now cut as you're making long bands here. with 1.5cm spaces. not we have many long bands on the table. cut them again vertically. and have small suqares with 1.5cm2's. 3. one by one use your mincemix and make small bundles with it. by using your both hands(I cant say anyting if you have more :p) make pretty turkish bundles like in the picture. but be careful. You must be sure that its strong. if not it they can be disperse inside the hot water.  
how to make soup of manti( the red thing in there :) ): 1. Again we'll use tomato sauce(half spoon),pepper sauce(half spoon), 2.5 spoon of butter. Place them all inside a deep saucepan. 2. add 2.5l of hot water inside. Dont forget 1 small spoon of salt too. now lets cook it. afte it reaches the 100C degrees. with a wooden spoon(for not for not clutching manti's between.) mix it immediately. till the manti's gets cooked you can mix it for 2 or more times.(never close the saucepan top.) 3. after you're done. turn off the fire. for keeping the manti's strong include 2 glasses of cold water on them when they're still hot. 4. with

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its soup seperate manti's to plates. never forget to making it tastier with some garlicly yoghurt. now it's waiting to server sir. I'll continue with the tastes of middleeast soon. keep your smile :)