

KOHLER FOOD & WINE

Pelmeni

Dan Jacobs

This recipe makes delicious pelmeni, perfect for a comforting meal.

Dough

INGREDIENTS:

1.2 pounds all-purpose flour
2 teaspoons salt
2 each eggs
4.2 ounces water

STEP 1

Weigh out all your ingredients. Keep the dry and wet separate. Mix eggs and water.

STEP 2

Add all to the bowl of a mixer, using the dough hook to work into a smooth ball. 3-4 minutes.

STEP 3

Rest at least one hour. Can be made the day before and rest overnight.

Filling

INGREDIENTS:

2.6 ounces toasted bread crumbs	3.5 ounces minced onions
5.3 ounces milk	2.6 ounces roasted garlic purée
8 ounces ground pork	2 teaspoons salt
8 ounces ground beef	1 each egg

STEP 1

Soak the bread and milk in a bowl until it forms a paste, for 30 minutes to 1 hour.

STEP 2

Add all ingredients to the bowl of a mixer with paddle attachment. Work into a homogenized mass.

STEP 3

Check seasoning.

Garlic Whey Broth

INGREDIENTS:

1.4 ounces extra virgin olive oil
1.7 ounces garlic, minced or sliced
1 teaspoon dried Calabrian chiles or red chile flakes
6 pounds buttermilk
1 ounce parsley stems
2.6 ounces parmesan rind in cheese cloth

STEP 1

Toast garlic in olive oil until just slightly brown and fragrant.

STEP 2

Add chile and toast 10-15 seconds.

STEP 3

Add remaining ingredients.