Russian Pelmeni

Dough:
1. Combine in a large bowl:
   - 1 egg
   - 2/3 cups milk
   - 1/3 teaspoon salt.

2. Gradually add about 2 cups of flour

3. When it becomes too thick to stir, dump it out onto the counter and knead, adding flour as needed just until the dough is no longer sticky.

4. Roll out the dough to about ¼ inch thick.

5. Cut the dough into circles, using a round cookie cutter or the rim of a small glass.

Filling:
1. Combine in a bowl and mix well:
   - ½ pound ground beef
   - 1/3 onion, minced
   - 1/3 cup water
   - 1/2 teaspoon salt
   - Pinch of pepper.

Assembling the pelmeni:
1. Take about a teaspoon of the filling and put it in the center of one of the dough circles.

2. Pinch the edges together around the meat to form a half-circle, then join the two corners of the half-circle.

3. Repeat with the remaining circles until the dough or the meat runs out.
Cooking the pelmeni:
1. Boil a large pot of water. If desired, add bay leaves, dill, and peppercorns.

2. Drop pelmeni into the boiling water and stir immediately so they don’t stick to the bottom.

3. Boil for about 8 minutes. The pelmeni should float to the top during the boiling process. Let them boil for a minute or two after they do so. Check one pelmeni for doneness by cutting it in half to make sure the meat is cooked through.

4. Put cooked pelmeni in a bowl with a few tablespoons of butter on top to keep them from sticking to one another.

5. Serve hot with butter, sour cream, fresh dill, and pepper.

Freezing the pelmeni: Cover a cookie sheet with wax paper, then sprinkle lightly with flour. Place the prepared pelmeni on the cookie sheets. They should be close to one another, but not touching. After the pelmeni are frozen, put them in Ziploc bags. Do not defrost before boiling.


Pelmeni. Source: belcook.com