

# Chebureki

From [Lifehacker.ru](http://Lifehacker.ru) and [Foodie](http://Foodie)



A classic Crimean Tatar deep fried turnover.

## Dough

### Pâte à choux dough

#### Ingredients

- 500 g flour
- 1 tsp salt
- 50 ml oil (flavourless)
- 150 ml boiling water

#### Instructions

1. Mix flour with oil and salt
2. Keep mixing, while mixing slowly pour in the boiling water.
3. Knead the dough until uniform.
4. Cover it and let it rest (for 30 min).

### Regular dough

#### Ingredients

- 400-450 g flour
- 1 tsp salt
- 1/2 tsp sugar
- 50 ml oil (flavourless)
- 200 ml water

#### Instructions

1. Mix all ingredients.
2. Knead the dough until uniform.
3. Cover it and let it rest.

## Dough with kefir

### Ingredients

- 400-500 g flour
- 1/2 tsp salt
- 1 egg
- 250 ml kefir

### Instructions

1. Mix all ingredients but flour.
2. Add flour. Knead until uniform.
3. Cover it and let rest.

## Filling

### Meat

#### Ingredients

- 300-350 g of desired meat (minced or better chopped, try pork blade shoulder/neck)
- 2-3 medium onions
- salt
- black pepper
- 50-80 ml water
- greens (any, dill, parsley, coriander, etc)

#### Instructions

1. Chop ingredients.
2. Mix together.

### Cheese

#### Ingredients

- 400 g cheese.
- salt
- (optionally) greens.

#### Instructions

1. Grate the cheese.
2. Mix ingredients.

## Combining

1. Divide the dough into small balls size of an egg.
2. Roll out the dough on a layer of flour into a shape of a circle until the dough is 3 mm thick.
3. Add the filling on top. It should cover half of the circle, leave 2 cm from the edge uncovered.
4. Fold the other half of the dough on top.
5. Gently squeeze the trapped air out.
6. Use the fork to press on the edges such that they would glue together.
7. Heat the pan with enough oil such that the chebureks could float in it.
8. Add chebureks to the pan (should fit 2 of them at a time).
9. Fry for 3-5 minutes, flip over, the fry for 3-5 minutes more.
10. Remove the chebureks and place them on a kitchen towel.

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