

A close-up photograph of a white, scalloped-edge plate filled with numerous cooked Russian dumplings (pelmeni). The dumplings are small, round, and have a characteristic crescent shape with a visible seam. They are arranged in a dense, overlapping pattern. The background is slightly blurred, showing fresh vegetables including red tomatoes, a yellow bell pepper, and green leafy vegetables. The text "delicious Russian dumplings" is overlaid in the center of the image in a black, serif font.

delicious Russian dumplings



composition: wheat flour – 3 cups
water – 1 Cup
beef – 500 grams
onion – 1 piece
black pepper
salt

- salt, flour and water are mixed and kneaded dough.

Leave in a cool dark place for half an hour.

For the filling you need to grind the meat and onions in a meat grinder, add salt and pepper, mix thoroughly

For modeling dumplings, you can use a special dumpling, with which their cooking is much easier

when we are blind , and then cook the dumplings you can put it on a plate



- delicious and very colorful dumplings ready to eat



Thanks For
Attention!

