

## Dinner & A Book Recipes

*Episode #1503 - Travels in Siberia*

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### **Quick Pelmeni (Siberian Dumplings)**

#### **Ingredients:**

8-10 dozen wonton wrappers  
1/2 pound ground beef and pork, mixed  
1 medium onion, diced  
1 tsp. salt  
Black pepper  
12 tablespoons butter, melted

#### **Directions:**

1. To make the filling, combine the meat, onion, salt and pepper.
2. Spread a heaping tsp. of the filling on each wonton wrapper. Bring one edge  
1. of the round over to meet the other and seal the edges tightly to form half-  
2. moon. Take the two pointed edges and bring them together in the center  
3. of the half-moon, along its straight edge, pinching them tightly. Lift these  
4. edges tightly to form a round ball.
3. Bring a large pot of salted water to a boil. Drop Pelmeni and boil them  
5. gently for 5 minutes or until they rise to the surface. Cook in several  
6. batches.
4. Drain the Pelmeni and immediately pour the melted butter over them.
7. Serve them Siberian style with mustard and vinegar, or Russian style with  
8. sour cream and dil.
5. Makes 8-10 dozen

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### ***Russian Crepes Stuffed With Sweet Cream Filling***

#### **Crepes Ingredients:**

4 large eggs  
½ cup lukewarm water  
1 cup flour  
2 Tbs sugar  
A pinch of salt

#### **Filling Ingredients:**

16 oz. cottage cheese

8 oz. cream cheese

1/3 cup sugar

¾ cup raisins or raisins

**Directions:**

1. Mix all of the crepe ingredients in a blender.
2. Put a little bit of butter on the heated pan. Use a ladle to pour the dough
6. and immediately swirl it around the pan.
3. Cook 30 seconds on both sides
4. Remove the crepes individually and let them cool down. Do not stack them
7. on top of each other.
5. For the filling rinse the cottage cheese in a colander until the water is clear.
6. Add cream cheese and sugar to the cottage cheese and mix those well.
7. Spread about a tablespoon of filling on a crepe, ad 10 raisins and roll it up
8. tightly. Cut it in half and set aside.
9. Fry the crepes in a buttered pan for a few seconds until golden brown.
10. Serve them with a fruit and sour cream.