

Cabbage pies



Homemade cabbage hot pies can easily replace bread. Because pies go perfectly with soups, borscht and side dishes.

With the help of our recipe you will always have soft and chubby pies.

The approximate cost of the finished dish is 13,000 soums

Step 1

We prepare the dough:

Add 50 grams of flour, yeast and sugar to the bowl and mix.

Step 2

Stir in warm water, cover with a towel and set aside for 15 minutes.

Step 3

After 15 minutes, pour the melted butter into the yeast mass, sprinkle with salt and mix carefully.

Step 4

Add flour little by little and knead the dough. First in a bowl, then sprinkle flour on the table and place the dough on the table
we see The dough should have a consistency that does not stick to hands and table.

Step 5

Put a little vegetable oil in a bowl, put the dough and cover with cling film and leave in a warm place for 40 minutes.

Step 6

We prepare the basis:

Pour vegetable oil into a deep pan and heat.

Step 7

Put sliced onion in a thin half-ring in the pan. Fry over medium heat until soft. IMPORTANT Onions should not be fried or burnt. Otherwise

The onion gives the base a bitter taste.

Step 8

Put the grated carrot on the onion. Cook them all together for 5 minutes.

Step 9

Finely chop the cabbage and put in a pan with carrots and onions. Sprinkle with salt and pepper and close the lid. Cook over medium heat for 7-8 minutes until soft. Stir occasionally. Cool the prepared base.

Step 10

Divide the risen dough into 14-16 pieces and roll them out.

Step 11

Spread each piece to a thickness of 0.3-0.5 cm. Finish the pies by placing 1, -1.5 tbsp base in the middle of the dough.

Step 12

We place the pies on the tray of the gas oven with the place of birth facing down. Spread egg yolk on top and sprinkle with sesame seeds.