

# Truffle Shuffle

## Chebureky with Green Ajika Sauce

Ukrainian Fried Turnovers

### Mise en Place

Please have ingredients or special equipment in bold on hand for this recipe

Large bowl	Food processor or blender	Grater
2 Medium bowls	Rolling pin	Paper towel lined plate
Wooden spoon	7-8" plate	<b>Kosher salt</b>
Plastic wrap	Fork	<b>Granulated sugar</b>
Knife	Large sautee pan	<b>Vodka</b>
Cutting board	Spatula or tongs	<b>1 cup canola oil</b>

### Ingredients

\* Please keep refrigerated before class \*

#### For the Dough

2 cups all purpose flour, plus more for dusting

**1 teaspoon sugar**

**½ teaspoon salt**

1½ tablespoons sunflower oil

**1½ tablespoons vodka**

½ cup + 1 tablespoon water

#### For the Meat Filling

½ lb ground wagyu beef

½ yellow onion

Scant ⅓ cup water

1 ½ teaspoons Anna's Spice Mix

½ teaspoon salt

¼ teaspoon black pepper

¼ teaspoon granulated garlic

¼ teaspoon ground coriander

¼ teaspoon cumin

#### For the Cheese Filling

¼ lb ricotta

¼ lb low moisture mozzarella

Chopped dill and cilantro

#### For the Green Ajika Sauce

3 jalapeños

2 medium green bell peppers

1 medium shallot

3 cloves of garlic

⅓ cup tightly packed cilantro

1 tablespoon sunflower oil

¼ cup champagne vinegar

**1 tablespoon sugar**

**1½ teaspoons kosher salt**

### Make the Dough

1. In a large bowl, combine 2 cups flour, 1 teaspoon sugar, and ½ teaspoon salt. Add in 1½ tablespoons sunflower oil, 1½ tablespoons vodka, and a little over ½ cup of water. Mix well until the dough comes together.
2. Transfer to a lightly floured surface and knead until it is smooth and elastic. Form into a ball and place into an oiled bowl. Cover and rest for 30 minutes.

### Make the Green Ajika

1. Core, seed, and coarsely chop jalapeños and bell peppers.
2. Transfer to a food processor together with the shallot, 3 cloves garlic, half of the cilantro, 1 tablespoon sunflower oil, ¼ cup champagne vinegar, 1 tablespoon sugar, and 1½ teaspoons kosher salt. Pulse until smooth. Adjust the seasoning to taste. \*You can refrigerate in an airtight container for up to 2 weeks.\*

### Make the Chebureky

1. In a medium bowl, grate ½ of the yellow onion. Mix in the ground beef, spice mix, and water. The consistency should be similar to thin yogurt. This will ensure your Chebureky are very moist!
2. In a separate bowl, grate the mozzarella cheese. Chop the dill and remaining cilantro.
3. Mix together the mozzarella, ricotta cheese, and chopped herbs.
4. These are the fillings.
5. To shape the Chebureky, pinch a piece of dough, slightly smaller than a tennis ball, and roll out thinly. Using a 7-8 inch plate as a guide, cut a circle. Repeat with the remaining dough.
6. Working with one dough circle at a time, place a heaping tablespoon of the filling over half of the dough, spreading evenly. Leave a 1/2 inch clean border around the filling. Fold the dough over, forming a half-moon, and press the edges to seal. You can use a fork to crimp and seal. .
7. Heat about 1/2 inch of canola oil in a frying pan until hot. Fry the chebureki in the hot oil for 3-4 minutes per side. Make sure the oil is very hot; otherwise, your chebureki will be too greasy. Transfer to a paper towel lined plate to drain.
8. Serve immediately with the Ajika sauce. Enjoy!