

2001



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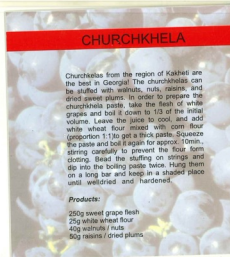
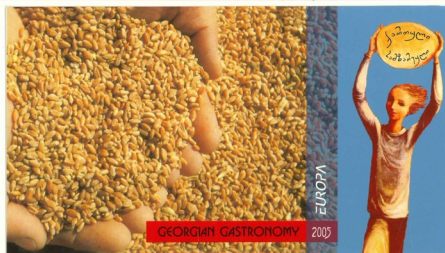
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Churchkela from the region of Kakheti are the best in Georgia! The churchkela can be stuffed with walnuts, nuts, raisins, and dried sweet plums. In order to prepare the churchkhela paste, take the flesh of white grapes and boil it down to 1/3 of the initial volume. Leave the juice to cool, and add white wheat flour mixed with corn flour (proportion 1:1) to get a thick paste. Squeeze the paste and boil it again for approx. 10 min., stirring carefully to prevent the flour from clotting. Bead the stuffing on strings and dip into the boiling paste twice. Hung them on a long bar and keep in a shaded place until well dried and hardened.

Products:

250g sweet grape flesh
25g white wheat flour
40g walnuts / nuts
50g raisins / dried plums



RED BEANS "KIRCAGE"

Cook red beans well and pour off the juice, place the beans on the dish and add oil, salt, sliced onions, parsley and coriander.

Products:

4 kg beans
100 g oil
2 onions
4 springs parsley
4 springs coriander
salt to taste



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AUBERGINS WITH WALNUTS

Cut off aubergine heads and make a deep cut on their body. Put the aubergines into a saucepan and stew in their own juice. When the aubergines are ready, put them on a dish and press down with something heavy to let juice out, mix pounded walnuts, pounded garlic and greens and stuff the aubergines with the mass. Put the aubergines on a plate and pour over some walnut oil.

Products:

1-2 kg aubergines
1 1/2 glasses walnuts
3-4 cover garlic
Parsley, celery, estragon, coriander-3 sprigs each
Vinegar, pepper, salt to taste



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GEORGIAN BREAD

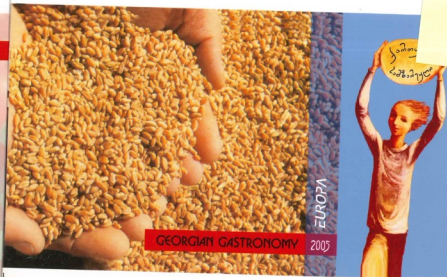


GEORGIAN BREAD

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KHINKALI

Khinkali is very popular in Georgia and you rarely meet someone who does not like khinkali. If you want to cook khinkali, you can do it easily. It is better to use grey flour for the khinkali dough, though white flour also gives good results. Sieve the flour, pour in some warm water, add salt and mix until you dense. Roll out well-mixed paste to a thin layer and cut out round piece of big cup diameter. on each piece of dough put a spoon of prepared stuffing-fat pork or mutton minced with greens, pepper and onions. Collect the edges of the dough to a bunch, and seal. Put the khinkali into a saucepan with salted boiling water (2 tablespoons of salt). Stir carefully from time to time preventing the khinkali from sticking to the bottom. When all the khinkali are afloat, wait for 5 min., take them out with a skimmer and put on a big dish. Khinkali is served while hot, better with pepper, beer, and vodka.

Products:

- 1 kg paste
- 1 kg pork / mutton meat
- 5-6 onions
- 1 egg
- Greens and pepper to taste



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The Georgian cuisine is as ancient as the Georgian people itself. As you know, Georgia is a very small country, however, the Georgians have created a wide range of various meals. This accounts for the facts that there are numerous recipes of cooking one and the same dish in different corners of Georgia - in Kakheti, Imereti, Pshav-Khevsureti, Samegrelo, Guria, Ratcha, Svaneti, Adjara, Samtskhe-Javakheti, and others. This is exactly what makes the Georgian table tasty and diversified!

It is widely known, that more attention you pay to right nourishment and the more reasonable is your diet, the healthier you are and better you feel. Don't you think it is the Georgian dishes that have caused lots of Georgians to live over a hundred?

Thus, let us present you some of Georgian delicious food recipes:



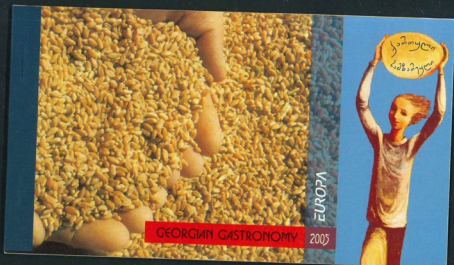
ROOT WITH WALNUTS



Cook some root, peel, cut and mince with coriander. Dry walnuts, onions, pepper pound, then dilute in vinegar add salt, mix with root and add parsley.

Products:

- 1 kg Roots
- 2 tea glass walnuts
- 2-3 cloves garlic
- 3 springs parsley
- 3 springs coriander
- vinegar, pepper, salt to taste.



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