



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Turkish Style Ravioli with Yogurt

### Manti



2 eggs  
1 cup water  
1 tbsp salt  
Enough flour

For Stuffing;  
8.8 ounces ground meat  
1 onion  
1/2 tsp salt  
1/2 tsp black pepper

For Sauce;  
1/3 cup vegetable oil  
12 tbsp yogurt  
5 garlic cloves  
1/3 cup water  
1 pinch salt  
Sumac  
Dried mint  
Crushed red pepper

- # Put water, salt and eggs into a cup and mix. Add flour little by little while kneading, get thick dough.
- # Cover the dough and let it rest for about 15-20 minutes.
- # In the meantime prepare the stuffing; grate the onion and mix with ground meat, salt and black pepper.
- # Cut the rested dough into 4 pieces. Roll each piece into oven tray sized pieces. Cut 1x1 inch sized squares.
- # Put chickpea sized stuffing on the middle of the each dough squares, cover the stuffing with the remaining edges of the square.
- # After preparing all the dough pieces by the same method, place them into the boiling water with some salt.
- # When the raviolis float over the surface of the water, you can remove the pot from the stove.
- # Place the raviolis on the service plate with some boiling water, pour the mixture of yogurt and pounded garlic cloves all over.
- # Pour the mixture of red-hot oil and crushed red pepper all over, sprinkle dried mint and sumac. It is ready to serve.

**Note:** If you rest the raviolis for about 15-20 minutes before boiling them, they dry and don't stick to the others.