

HOW TO MAKE

Easy Armenian Manti

Shopping list

- 1 big onion
- 1lb not too lean ground beef
- 1 small bunch parsley
- Salt and pepper
- 1 pack of square thin wonton wrappers (I use Rose brand)
- Olive oil
- 4 cups beef broth
- Sumac and yoghurt to serve

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Mince the onion and the parsley.
Combine well with the ground meat. Season with salt and pepper.
Re cut the wonton wrappers to 2.5" x 2.5".

- 1 big onion
- 1 lb ground beef
- 1 small bunch parsley
- Salt and pepper
- 1 pack of square thin wonton wrappers

«For a stronger taste you can combine ground lamb and ground beef...»

2

Place a small quantity of seasoned meat in the center of the wrappers.
Pinch the humidified corners together. Line the menti in an oiled oven dish.
Pre heat the oven on 380 Fahrenheit.

- Olive oil

3

Place the menti (one tray at a time) in the center of the oven for 10 minutes.

4

Add beef broth on the menti and bake again (all trays at the same time). For 10 minutes. Serve warm with yoghurt and sumac.

