

Khychin

Ingredients

For the dough

- 5 1/2 cups flour
- 1 2/3 cups [kefir](#)
- 1/3 cup mineral water
- 1 tsp salt

•For the potato cheese filling

- 1 lb [Sulguni cheese](#) or 12 oz mozzarella cheese plus 4 oz feta cheese
- 1 lb potatoes, peeled and quartered
- 2 Tbsp butter
- salt to taste
- 1/3 cup chopped mix herbs (dill, parsley, cilantro, etc.) (optional)

•For the ground meat filling

- 1 lb ground lamb or veal
- 1 small yellow onion, finely chopped
- 2 garlic cloves, minced
- 2 Tbsp chopped cilantro
- 2 Tbsp chopped mint
- salt to taste

•For the khychins

- flour
- butter, softened or melted

Directions

To make the dough

Combine the flour, kefir, mineral water and salt. Knead the mixture until you have a soft, elastic dough, about 20 minutes by hand or 5 minutes at the second speed of an electric mixer outfitted with a hook attachment. Let rest for 10 minutes. Form into balls.

To make the potato & cheese filling

Finely grate or crumble the cheese, if necessary. Place in a large bowl.

Boil the potatoes until soft. Mash them until smooth. Add the butter, salt to taste and herbs, if using. Mix well. Add the mashed potatoes to the bowl of cheese and mix well. Form into balls about 50% larger than the dough bowls you made earlier.

To make the ground lamb filling

Combine all the ingredients. Form into balls about 50% larger than the dough bowls you made earlier.

To prepare the Khychins

Place a ball of filling on top of a ball of dough. Carefully spread the dough over the filling until it's fully covered. Carefully flatten using your hands.

Flour a working surface and rolling pin. Roll each patty until they are 3 mm (.11") thick.

Heat an ungreased iron skillet over medium heat. Add a khychin and cook until lightly browned. Turn and repeat. Repeat with the rest of the khychins. Spread butter all over them. Cut into fourths and serve.