

# Jingalov Hats

## Dough

- $\frac{2}{3}$  cup lukewarm water
- 1 tsp. Kosher salt
- $1\frac{1}{2}$  cups all-purpose flour

## Filling

- 8 cups of finely chopped greens and herbs
- 2 tsp. paprika
- 1 tsp. kosher salt
- $\frac{1}{2}$  tsp. red pepper flakes
- $1\frac{1}{2}$  Tbsp. sunflower oil or other neutral oil
- 1 Tbsp. lemon juice

## Directions

In a large bowl, combine the water and salt. Add the flour a bit at a time, mixing with your hands to incorporate. Knead in the bowl. The dough will probably be sticky at this point.

Sprinkle some flour on your work surface. Turn the dough out onto the surface and knead until it becomes smooth. Shape the dough into a ball and put it in an oiled bowl. Cover the bowl with a light kitchen towel. Let the dough rest while you prepare greens and herbs.

After preparing the herbs, place the dough on the floured counter and divide it into four equal pieces.

To shape the dough, cup the palm of your hand over one portion at a time and move your hand in a circle. The friction from the counter will help form the dough into a ball.

To make the filling, mix the chopped greens with the green onions, paprika, salt, red pepper flakes, oil, and lemon juice. Mix well to make sure everything is seasoned.

To shape the jingalov hats, dust the counter with flour. Flatten a ball of dough into a circle shape. Using a rolling pin, roll the dough into a thin circle about 7-8 inches in diameter.

Place about 2 cups of the filling in the center of the circle of dough. Pull up two sides of the circle and pinch them together over the center of the filling. Continue to pinch the edges together from top to bottom so that the middle is wider and the ends form points. When you get to the end, tuck in the tip so it's sealed but ensure that there is filling all the way to the tip. Press the seam to seal. Turn the dough over and flatten so it looks a bit like a deflated football, then use a rolling pin to flatten further.

To cook, heat large skillet over medium heat. Place the filled dough, seam-side down, in the center. Lower the heat to medium and cook for 2 to 3 minutes, until it is evenly browned.

Flip over and continue to cook on the other side for another 2 minutes. If the dough still seems a little pale or raw, adjust the heat to medium-high and continue to cook the flatbread, flipping it over now and again so it cooks evenly.

Using a spatula, transfer the cooked flatbread to a serving platter and repeat the process with the remaining dough and filling.

Serve warm or at room temperature.

You can also cool completely and freeze for up to 2 months. Jingalov hats can be reheated by heating them in the oven at 400°F for about 10 minutes, or until hot and crispy on the edges.

## Options for Jingalov Hats Herbs and Greens

NEUTRAL OR EARTHY - You want about 4 cups from this section. Slice thick stem ends separately and very thinly.

- Beet greens
- Chard
- Collards
- Purslane
- Spinach
- Turnip greens (if nice and fresh)

HERBAL - You want about 2 cups from this section. Slice herb stems with leaves, only removing stems if tough.

- Chervil
- Cilantro (be generous)
- Dill
- Flat-leaf parsley (be generous)
- Tarragon (go easy)

SOUR - You want about 2 cups from this section. When necessary, slice thick stem ends separately and very thinly.

- Dandelion greens
- Radish tops
- Sorrel
- Arugula (but go light)
- Watercress

## **Tahn (Yogurt Drink)**

Ingredients:

- ½ cup plain yogurt
- ¼ cup water
- ice
- pinch of salt
- mint or parsley sprigs (optional)
- cucumber spear (optional)

Instructions:

Place yogurt in a tall glass. Add chilled water. Stir to blend. Add ice cubes to fill the glass and garnish as you like.