**Mantı**

2 cups flour

1 egg

1 teaspoon salt

½ teaspoon sugar

½ cup warm water

**yogurt**

½ kg yogurt

3 cloves of garlic

1 tbsp chili pepper

1 tbsp butter

**Fıllıng**

250 gr minced meat

2 onions

1 teaspoon salt

1 teaspoon blackpepper

Mix meat, chopped onions, salt and blackpepper.

Place flour over work surface, add egg, salt and sugar, sprinkle some water and knead a hard dough. Cut dough to orange size pieces, roll each piece over flour sprinkled surface to 2 mm thick pastry sheets. Cut pastry to 2 cm by 2 cm squares, add 1 teaspoon meat over each square, bring four corner ends together and seal pressing with finger tips.

Boil water with salt and olive oil in a deep saucepan, dump tiny bundles, cook for twenty minutes, remove with a skimmer and place over a service plate. Add yogurt, mixed with mashed garlic, sprinkle simmered butter and chili pepper mixture on top.