

The recipe for the Hanum is as follows.

For 8~10 persons:

1. Make a dough with 1 kg. of flour, 2 cups of water mixed with 1 tea spoon of salt. The dough should be elastic, but not too thick. Put aside to the refrigerator.
2. To make stuffing we gonna need a about 0.80 lb of very fine minced beef (or grounded), put 3 chopped onions, and 2-3 shred potato. All mix and spice with 2.5 tea spoon of salt, black pepper and cumin. If you feel that your stuffing is too dry you can pour some water in it (about quarter of a cup)
3. Next, divide a dough into 2 parts. Roll out each piece until 1mm. thick.
4. Put stuffing on the rolled dough sheet so it covers it all and then roll the dough sheet. Make sure you do not roll it too tightly.
5. Grease a steamer sheet with vegetable oil. Put rolls on the steamer sheet and steam it for a 35-45 minutes. Do the same with another part of dough. Boil the water for steaming hanum ahead.

You can enjoy hanum with two kind of sauces.

1. The yogurt sauce:

Take a cup of plain yogurt, put about half of a teaspoon of minced garlic, a few leafs of minced mint or balsamic, salt and black pepper.

2. Tomato sauce:

Fry 1 minced onion with 2-3 table spoon of vegetable oil until golden color. Put 3-4 minced tomato. Fry until tomato get soft. Put some salt and black pepper, and fresh garlic if desire.

Enjoy!!

