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**Main Tera Hero Hindi Dubbed 720p Movies**

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This video presents a recipe for cottage cheese and cottage cheese pie in a multicooker. Very tasty cottage cheese pie, the dough recipe is simple but the pie turns out very tasty. Try to cook it! Recipe: Flour - 300 gr Sugar - 1 tbsp Soda - 1/2 tsp Salt - a pinch Butter - 100 gr Butter - 300 gr Sour cream - 100 gr Eggs - 2 pcs Cheese - 200 gr

How to cook the cottage cheese pie: 1. Take the butter out of the fridge beforehand so it becomes soft. 2. We add sugar, salt and baking soda. Then mix it up. 3. 2. If you do not succeed with the dough, then add more flour and knead further with your hands. The dough for khachapuri in Hadjarski should be a little sticky and plastic. 4. 5. Cover the ready dough with a towel and let it "rest" for 15-20 minutes. 6. 7. 8. 9. Meanwhile let's prepare the stuffing. Salt and pepper the stuffing. Add crushed garlic, onion and herbs, mix everything thoroughly. 10. 11. 12. Form a flatbread, in the center of which

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put the filling. Bring the edges of the tortilla to the center and pinch. Press the hachapu Place in the center and pinch the edges together. Spread on an oiled baking tray, cover with a towel and leave in a warm place for 30 minutes. Preheat the oven to 180 degrees. Transfer the khachapuri to the baking tray and put into the oven. Bake for 30 minutes. Take khachapuri from the oven, cut them and turn them on a plate. Serve khachapuri hot. Enjoy! Khachapuri!

Khachapuri with cheese is a delicious Georgian dish. It is prepared from dough with cheese. Serve khachapuri with soups, tea, just as a snack Method of preparation:

1. Grate cheese on a coarse grater, beat egg with a whisk, mix cheese, egg and flour, salt, knead dough.
2. Divide the dough into 4 parts, roll out each part into a cake.
3. Grease tortillas with butter.
4. Pin together and seal the edges of the dough.
5. Then form a triangle.
6. Bake in the oven at 180-200 degrees until tender. While baking, brush the khachapuri with butter.
7. Butter

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the khachapuri when ready. Bon appetit

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