Amasya kaypagi (piruhi), yogurt-filled dumplings

Serves 5

Ingredients

1 kg	Wheat flour 9½ glass
50 g	Egg 1 pc
10 g	Salt ½ tbsp
160 g	Strained yogurt
60 g	Parsley 1¼ glass
2 kg	Water 10 glass
100 g	Butter ½ glass
50 g	Tomato paste 3 tbsp
5 g	Red pepper flakes 1 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Chop the parsley very finely, about 3-5 mm, and mix it with the strained yogurt to make the filling.
2. Melt the butter in a pan, then fry the paste and chili flakes in it to make the sauce.
3. Knead the flour, salt, egg and water for about 10 minutes into a soft dough, then divide it into 4 balls. **10 min**
4. Roll each ball to about 20x20 cm and cut into 5x5 cm squares. Put some filling in the middle of each, fold into a triangle, dust with flour and let them dry.
5. Boil the dumplings in simmering water, lift them out with a skimmer onto a plate, pour the sauce over and serve hot.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1498 (Yeşilırmak Havzası Kalkınma Birliği)
tatname.com/en/tarif/amasya-kaypagi