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Country: Georgia



Name of dish	Chakapuli/Main course	
Ingredients (with measurements)	Ingredients	Quantity
	Calf meat or better lamb meat	1 kg
	Coriander	300 g
	Green onions	300 g
	Tarragon	300g
	Fresh green garlic	1-2 peace
	New green wild plum (with stones)	200 g
	Dry white wine	250 ml
	1 glass of water	200 ml
	Green pepper and salt	to taste
Directions and Preparation time	Put all above-stated ingredients (except wine, plum, salt and pepper) in a pot in layers, add 1 cup of water and put over low heat... When the meat is boiled in half, add 1 cup of white wine, plum (with stones) and boil until the meat is boiled completely. Add salt and pepper, simmer for 3-5 minutes and the dish is ready. It needs no more than 1 hour.	
Other relevant information (e.g. origin or story behind)	Chakapuli (Georgian: ჩაქაპული) is a popular Georgian stew made with lamb or beef, dry white wine, tarragon leaves,	

the recipe)

unripe (sour) green plums, green onions, green peppers, green coriander, garlic and salt. It is popular in the Spring when the plums are unripe.