# Phelamushi and Churchkhela/Dessert

<table>
<thead>
<tr>
<th>Name of dish</th>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td><strong>Ingredients</strong></td>
<td>Grape juice boiled (called Badagi)</td>
<td>3 liters</td>
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<tr>
<td></td>
<td>1 glass of wheat flour</td>
<td>200 ml</td>
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<td></td>
<td>3 glasses of maize flour</td>
<td>600 ml</td>
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**Directions and Preparation time**

Put blended flour in a bowl. Gradually add half of the grape juice and stir without stoppage with a wooden spoon. Place the remaining grape juice into a pot of cast iron. Gradually add the mixture of grape juice and flour and mix well. Put it over a high heat, simmer and stir without stoppage. Then reduce the heat, simmer to low heat for 8-10 minutes. During this time Phelamushi should be thickened. Get a taste to avoid flour flavor. Simmer more 10 minutes and remove ready Phelamushi from the heat and place on the plates at once. If desired, put walnut.

**Other relevant information**

*Churchkhela* is made with the same principle as Phelamushi, but it needs to simmer for 20 minutes, it should be just thicker, we must thread walnut onto a string in advance and dip it in this hot mass, put on the stick and dry in the sun, now it is ready to eat :))