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Name of dish	Phelamushi and Churchkhela/Dessert	
Ingredients (with measurements)	Ingredients	Quantity
	Grape juice boiled (called Badagi)	3 liters
	1 glass of wheat flour	200 ml
	3 glasses of maize flour	600 ml
Directions and Preparation time	<p>Put blended flour in a bowl.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>If desired, put walnut.</p>	
Other relevant information (e.g. origin or story behind the recipe)	<p>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 :))</p>	