

### **Ingredients for 1 serving of Shivit oshi**

Beef (lamb or chicken) 70 gr.  
Onion 60 gr.  
Carrot (red) 40 gr.  
Bell peppers 20 gr.  
Garlic 20 gr.  
Vegetable oil 30 ml  
Tomato paste 2 teaspoon.  
Salt and pepper in taste  
Making dough:  
Flour 75 gr.  
Green dill 50 gr.  
Water 10 ml.  
Salt 1-2 gr  
Whipped egg 1 teaspoon.

### **Ingredients for 2 serving of Shivit oshi**

Beef (lamb or chicken) 140 gr.  
Onion 120 gr.  
Carrot (red) 80 gr.  
Bell peppers 40 gr.  
Garlic 40 gr.  
Vegetable oil 60 ml  
Tomato paste 4 teaspoon.  
Salt and pepper in taste  
Making dough:  
Flour 150 gr.  
Green dill 100 gr.  
Water 20 ml.  
Salt 2-3 gr.  
Whipped egg 2 teaspoon.

### **Ingredients for 3 serving of Shivit oshi**

Beef (lamb or chicken) 210 gr.  
Onion 180 gr.  
Carrot (red) 120 gr.  
Bell peppers 60 gr.  
Garlic 60 gr.  
Vegetable oil 90 ml  
Tomato paste 6 tablespoon.  
Salt and pepper in taste  
Making dough:  
Flour 225 gr.  
Green dill 150 gr.  
Water 30 ml.  
Salt 3-4 table spoon  
Whipped egg 3 teaspoon.

### **Ingredients for 4 serving of Shivit oshi**

Beef (lamb or chicken) 280 gr.  
Onion 240 gr.  
Carrot (red) 160 gr.  
Bell peppers 80 gr.  
Garlic 80 gr.  
Vegetable oil 120 ml  
Tomato paste 7 teaspoon.  
Salt and pepper in taste  
Making dough:  
Flour 300 gr.  
Green dill 200 gr.  
Water 40 ml.  
Salt 4-5 gr.  
Whipped egg 4 teaspoon.

### **Ingredients for 5 serving of Shivit oshi**

Beef (lamb or chicken) 350 gr.  
Onion 240 gr.  
Carrot (red) 160 gr.  
Bell peppers 100 gr.  
Garlic 100 gr.  
Vegetable oil 150 ml  
Tomato paste 8 teaspoon.  
Salt and pepper in taste  
Making dough:  
Flour 375 gr.  
Green dill 250 gr.  
Water 50 ml.  
Salt 5-6 table spoon  
Whipped egg 5 teaspoon.