



Kurydak with Shelpeky

Main Course, Serves 8

Kurydak:

300 g./11 oz. tail fat, diced
 300 g./11 oz. lamb's meat, diced
 300 g./11 oz. lamb's liver, diced
 300 g./11 oz. lamb's heart, diced
 300 g./11 oz. lamb's kidney, diced
 300 g./11 oz. beef, diced
 Salt and pepper to taste
 Fresh or dried thyme to taste
 500 g./1 lb. potatoes, diced

Shelpeky:

20 g./2/3 oz. fresh yeast
 100 ml./7 tbsp. warm water
 500 g./4 cups all-purpose flour
 50 ml./3 tbsp. milk
 50 ml./3 tbsp. sunflower oil
 1 egg yolk
 3 g./1 tsp. salt, plus more to taste
 50 ml./7 tbsp. olive oil
 1 small eggplant, cut into small dice
 1 small zucchini, cut into small dice
 1 small carrot, cut into small dice
 1 small onion, chopped
 1 garlic clove, crushed
 Black pepper to taste
 300 g./11 oz. potatoes, peeled,
 diced and boiled until tender
 5 g./1 tbsp. paprika
 50 ml./7 tbsp. heavy cream
 Vegetable oil for frying

To Serve:

300 g./11 oz. cooked broccoli florets
 1 bunch scallions, sliced

For the Kurydak:

• In a large skillet, heat the tail fat over medium heat until it begins to render. Add the remaining lamb and beef, and cook until browned. Season to taste with salt, pepper and thyme. Add the potatoes to the pan and continue to cook, stirring frequently, until the potatoes are tender. (Add a little water to the pan if necessary.)

For the Shelpeky:

• In a large bowl, dissolve the yeast in the water. Stir in the flour, milk, sunflower oil, egg yolk and salt. Knead the dough until it is smooth and no longer sticky, incorporating more flour or more water if necessary. Divide the dough into 16 pieces, cover with a towel, and let rest for 30 minutes.
 • Meanwhile, heat the olive oil in a large skillet. Add the eggplant, zucchini, carrot, onion and garlic, and cook until the vegetables are tender. Season with salt and pepper to taste. Set aside to cool.
 • Mash the cooked potato with the paprika, and add as much of the cream as necessary to get a spreadable mixture. Season to taste with salt and pepper.
 • Roll the dough into 5 centimetre/2-inch circles. Fill 8 of the circles with the vegetable mixture and 8 with the potato mixture. Brush the edges with water; fold the dough over the filling and seal with your fingers, or gather up the edges to form "purses."
 • Heat the vegetable oil in a large kettle and fry the shelpeky until they are golden brown. Drain on paper towels.

To Serve:

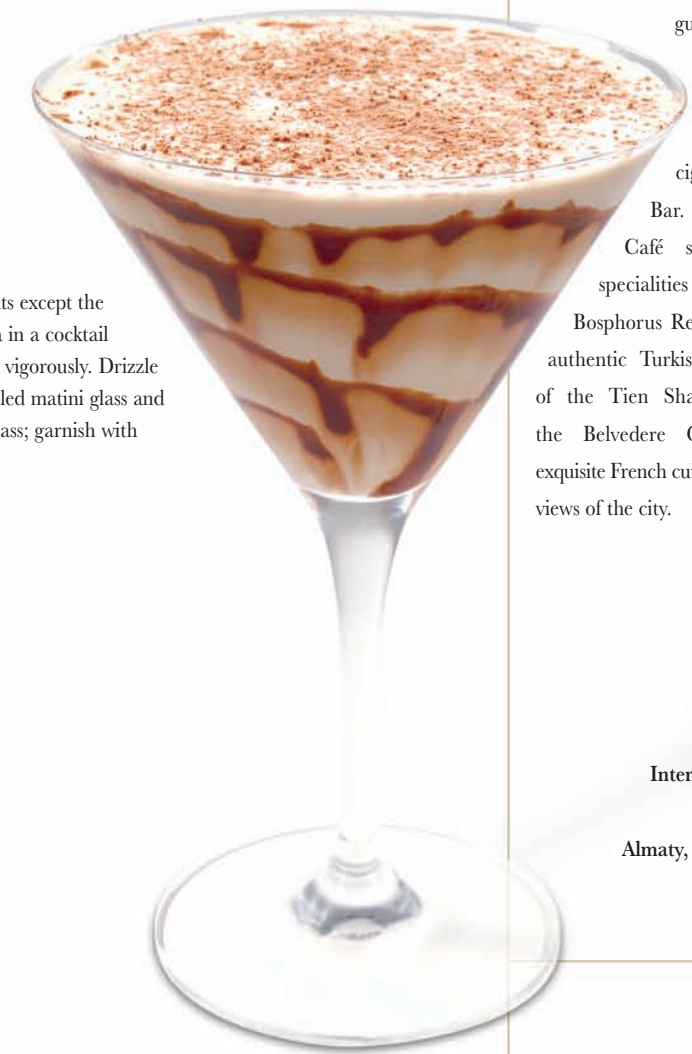
• Divide the kurydak between bowls; serve with the shelpeky and garnish the serving plates with broccoli and scallions.

Almaty Blossom

Beverage, Serves 1

20 ml./2/3 oz. vodka
 20 ml./2/3 oz. irish cream liquor
 20 ml./2/3 oz. coffee liquor
 20 ml./2/3 oz. amaretto
 80 millilitres/3 oz. milk
 Chocolate syrup
 Cocoa powder

• Combine all the ingredients except the chocolate syrup and cocoa in a cocktail shaker with ice, and shake vigorously. Drizzle chocolate sauce into a chilled martini glass and strain the drink into the glass; garnish with cocoa powder.



INTERCONTINENTAL
ALMATY

Located right in Republic Square, the InterContinental Almaty sits opposite the Presidential Palace in the prime business district of this city that began as a stop on the Silk Road but now serves as a centre of the oil industry. While the National Museum, Opera House, Monument of Independence, and Zenkov Cathedral are all nearby, the biggest attractions may be the spectacular Tian Shan Mountains overlooking the city, and the many winter sports activities that made Almaty one of the contenders for the 2014 Winter Olympics.

After an invigorating spin around the Medeo Outdoor Ice Skating Rink, guests at the InterContinental Almaty can warm up with a single malt and a cigar in the Members Bar. For dinner, Asian Café serves international specialities in a casual setting, Bosphorus Restaurant features an authentic Turkish menu and views of the Tien Shan Mountains, and the Belvedere Grill Room offers exquisite French cuisine and unsurpassed views of the city.

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