A L - B A J J A

Ingredients
a piece of lemon
water cup
3 cups of sugar
diameter diameter:
2 tablespoons Arabic ghee
400gm cooked cream
tablespoon of nigella
300 gr halloumi cheese
100 grams white cheese
parsley cup
Cheese filling:
2 teaspoons sumac
Half a teaspoon of white pepper
Teaspoon salt
Half a kilo of onions
Half a kilo of meat
Meat filling:
2 cups vegetable oil
3 teaspoons sugar
Teaspoon salt
800 ml warm water
1200 grams of flour
dough:

Directions
To prepare the dough: In a bowl we put flour, salt, sugar, then add warm water, then knead all the ingredients, then we roll out the dough and knead it well with hands until it becomes smooth, then we knead it again with vegetable oil, and then we put the dough in a lightly greased bowl of oil until it rests for about 20 minutes. Forming stage: we cut the dough into equal balls, then put them in a tray with a little oil and leave them for 10 minutes, then we spread them a little with the palm of the hand and put them on top of each other in the tray and leave them for 10 minutes again, and then we roll the dough until it becomes very thin, Then we fold the edges of the dough to get a square shape, then we stuff the dough with the fillings, and then we cover the dough with the filling. Grilling stage: First we turn on the oven on the highest heat, then we put the pieces of dough in it and grill them until we get a golden color, and then the baghaja is ready. To prepare the cheese filling: In a bowl, put white cheese, halloumi cheese, nigella, parsley, then mix them all. To prepare the meat filling: we put the meat in a hot pot over the fire, then we fry it from both sides, then add the chopped onions, salt, white pepper, then add to the bowl a little fat, then add a little pine nuts and fry all the ingredients, and after frying the filling we leave it until it cools and then We add sumac. To prepare the syrup: In a bowl we put sugar, water, then stir them a little and then put the bowl on a low heat and leave them until it boils, then add a slice of lemon and cover the bowl and leave it for about a minute, then we take the bowl off the fire and leave it until it cools.

Bon Apetit!