A L - B A R A Z I Q A L - S H A M I Y A

Ingredients
100 grams of pistachio
2 tablespoons of sugar
2 tablespoons honey
500 grams sesame
a pinch of salt
5 grams of yeast
100 ml water
100 grams of sugar
250 grams of ghee
500 grams of flour

Directions
On a tray, we put the flour, the butter, then we knead them well until we get a cohesive dough, and then we put the dough in a bowl. In another bowl, put water, sugar, yeast, then mix the ingredients well until the sugar dissolves with cold water, then add the mixture to the dough and knead it with it, then put the dough in the refrigerator for half an hour. To prepare the sesame mixture: In a tray we put the sesame, then add sugar, honey, then mix the ingredients, then add a little water, and then go back to mixing them until the sesame becomes cohesive. After half an hour on the dough, we take it out of the refrigerator and then turn on the oven at 180 degrees. The method of forming Al-Baraziq: We take a little of the dough and then we spread it, after the individual we cut it into small pieces and then put the pieces of dough on its first face in the pistachio bowl and press on the piece of dough a little and then we take it and put it in sesame on the second side of the dough and press it until it covers it Sesame, then we take the pieces of cheese and put them in the oven tray, then we put the pieces of dough in the oven and we grill them, then we take them out and leave them for a little while and then the barazek is ready.

C H E F O M A R

Bon Apetit!