ALEPPO MAMOUNIA WITH CHEESE AND SHOAIBAT ALTERNATIVE

Ingredients
mamounia:
1600 ml water (8 glasses)
400 grams of sugar (4 cups)
Cinnamon stick
4 tablespoons ghee
300 grams of coarse semolina (2 cups)
2 teaspoons cinnamon powder
cream
cheese
puff pastry dough

Directions
To prepare the pies: We unfold the dough pieces a little, then we cut each piece of dough into two parts, and then we spread each piece a little, and then we stuff all the pieces in the paralyzed cheese, then close each piece of dough well, and then we paint the face of each piece of the dough. Dough in an egg yolk, then sprinkle a little nigella on them, put them in the oven, and leave them until they are done. To prepare al-Mamounia: In a pot, put water, sugar, cinnamon, then put the pot on the fire and leave it until it boils. In a frying pan on the fire, put animal ghee and leave it until it melts, then add semolina and roast it with ghee on a low heat, and then we pull out the cinnamon stick. From the previous bowl, we add to the bowl the roasted semolina and leave them to boil and cover the bowl with a cloth for about a quarter of an hour, then we stir the ingredients a little and pour the mammonia into the serving bowl, then add to it the soft cinnamon, paralyzed cheese, cream, a little pistachio, and then it becomes The mammonia is ready.

CHEF OMAR

Bon Apetit!