A NEW WAY TO PREPARE CHICKEN LIVER

Ingredients
6 cloves garlic slices
Small onion slices
To decorate:
Half a cup of pomegranate paste
1/2 teaspoon pepper
1 teaspoon dry coriander
1 teaspoon black pepper
1/2 teaspoon salt
Cinnamon sticks
spoon of margarine
A glass of olive oil
300 g mushrooms
Three red peppers
Three green peppers
2 large onions
kilo liver

Directions
In a saucepan containing boiling water, we put a stick of Qufah and sodah chopped chicken for a minute. In a frying pan on the fire, put ghee, olive oil, add sliced and cinnamon stick and stir a little, then leave it on low heat for about 20 and a half hours After that, we add coriander, dry pepper and colored pepper, stir and then leave for five minutes. After that, add the shredded mushrooms, stir a little, and leave for five minutes. We take a small amount of blackness and put it in an oven tray, then add kashkaval cheese to it and put it in the oven for five minutes

CHEF OMAR

Bon Apetit!