

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.

C H E F O M A R

Bon Apetit!