SYRIAN PASTRIES CHEESE WITH PEELS

Ingredients
Olive
Green thyme
Thyme dressing:
1/2 teaspoon pool
1/2 teaspoon sesame
1 tbsp molasses, flap
1/2 teaspoon coriander
1/2 teaspoon cumin
1/4 teaspoon pepper
1/2 teaspoon salt
5 tbsp olive oil
Small onion
Half a kilo of tomatoes
Reddish dressing:
Parsley
1 teaspoon pool
1 teaspoon sesame
Pinch of pepper 6
An egg.
1 tablespoon ghee
20g Akaoui cheese
200g my country cheese
Cheese dressing:
1/2 teaspoon salt
2 tbsp milk
1 tablespoon yeast
1 tablespoon sugar
2 cups water
Six cups of flour.
For dough:

Directions

To prepare the dough: In a bowl, put the flour, salt, and then mix them a little. Then in another bowl we put warm water with sugar, instant yeast, then mix them well until dissolved and close the bowl for 5 minutes, then add milk, olive oil, then mix the ingredients well, and then add the flour to the liquid ingredients, then we knead all the ingredients until We get the consistency of the dough. After kneading, we put a little oil in a bowl and put the dough in it, and then we grease the dough with a little oil and leave it for half an hour until the dough rests. To prepare the cheese filling: we grate the cheese, and after sprinkling it, we put the cheese in a colander and add warm water to it, and then drain them from the water well, then add ghee, sesame, nigella, egg, white pepper and parsley, then mix the filling ingredients well. To prepare the muhammara filling: In a frying pan, put oil, chopped onions, then fry them, then add pepper molasses, salt, dried coriander, cumin, paprika, then roast them all, then add peeled and chopped tomatoes, nigella, sesame, and then stir them a little and close On the pan and leave them on the fire until the level of any quarter of an hour.
To prepare the thyme filling: In a bowl, put the green thyme and add olive oil to it, then mix them well with the oil.
How to form the dough: We cut the dough into small balls for cheese, and double balls for muhammara and thyme, and put the dough balls on a tray with a little flour on it, and then we cover them and leave them for five minutes.
For cheese dough: After five minutes have passed on the dough balls, we roll out the cheese dough balls until they become thin, and then we stuff the dough in the cheese filling and close the dough in the form of the usual cheese disk, then put them in the oven tray on which there is butter paper, after completing my filling The dough we grill them in the oven, for five minutes, then the cheese is ready. For the thyme and muhammara dough: we roll out the dough and then put it in the oven tray, and we grease the thyme on its own dough, and the muhammara as well. We also grease it on its own dough, then we grill them in the oven and then the muhammara and thyme are ready.

C H E F O M A R

Bon Apetit!