

FIVE SANDWICHES BY CHEF OMAR

Ingredients

honey

Walnut

Cream

Banana

chocolate

Bread

Fifth sandwich:

salt

Tomato

Bread

Green pepper

Red pepper

green mint

green onion

dry mint

tomato molasses

olive oil

Fourth sandwich:

ketchup

corn

Kashkawan cheese

Potato

garlic cream

Bread

The third sandwich:

Kashkawan cheese

pickle

garlic cream

Bread

salt

2 eggs

Second sandwich:

ketchup

Ingredients

pickle

Tomato

mortadella

Potato

garlic cream

Bread

First sandwich:

Directions

The first sandwich: We put garlic cream, french fries, fried mortadella, tomatoes, cucumber pickles, a little ketchup on the bread, then we wrap the bread and then roast it in a frying pan a little, and then it's ready. The second sandwich: We put the eggs in a bowl with a little salt and mix them a little, then we fry them in a frying pan on the fire, and after frying the eggs, add cheese and bread to it and close the pan until the cheese melts, and then we put a little garlic cream on the bottom piece of bread, Pickled, fried eggs with cheese and closed on the piece of bread, then it is ready.

The third sandwich: In the bread we put garlic cream, French fries, corn and kashkawan, then we roast them, after roasting we add a little ketchup, then it is ready. Fourth sandwich: We take a piece of tomato and put it a little in olive oil, then we rub it a little on the bread, and then put a little tomato molasses, a little dry mint, a little olive oil, green onions, green mint, red and green peppers, tomatoes, A pinch of salt, then we roll the bread and it's ready.

Fifth sandwich: We put the chocolate on the piece of bread and spread it on the bread, then add the banana pieces, cream, walnuts, a little honey, then it is ready.

C H E F O M A R

Bon Apetit!