G A Z A B E A N S

Ingredients
200 ml yogurt
Half a kilo of fresh chickpeas
Half a cup of pomegranate molasses
1 parsley
Half a kilo of tomatoes
15 large garlic cloves
juice of 3 lemons
tablespoon cumin
tablespoon salt
1.5 tsp sodium carbonate
Slices of one lemon
Half a kilo of beans
1 kilo ful

Directions
We wash the beans and then put them in a pot, then add water to the pot, then put the pot on high heat and leave until boiling, then reduce the heat and add sodium carbonate, then add lemon slices, then close the pot and leave for 40 minutes. After cooking, we cut it in half and leave a little broth, then add salt, cumin, lemon juice and garlic, then mix the ingredients until we get the desired consistency. Pour the mixture into a serving bowl and garnish with pomegranate molasses, rosary, parsley, tomatoes and a little oil And Gaza beans are ready.

C H E F O M A R

Bon Apetit!