J O R D A N I A N M A N S A F

Ingredients
Shrak bread
Nuts as desired
3 tablespoons vegetable oil
tablespoon of regular ghee
Half a teaspoon of salt
5 bay leaves
small onion
Half a teaspoon of cardamom powder
Half a teaspoon of turmeric
2 tablespoons Arabic sheep ghee
For every cup of rice, one and a half cups of wate
Kilo rice
1.5 kg lamb with bone
2 (liters of water (can be increased
3 Jameed Stones

Directions
To prepare the Jameed: We overcook the Jameed stones, then put the Jameed in a bowl, add warm water to it, stir them a little, and then mix them in the blender until we get a creamy texture. We put in a pot on the fire ghee, then add the lamb meat to the pot and roast it and then add cold water to it and leave them until the water starts boiling, we put the pot of milk on a medium heat and then add the meat to it, we put cardamom, bay leaf and an onion in a cloth and tie it and then put it Milk pot and leave the milk until leveling. To prepare the rice: In a cooking pot, put ghee and a little oil, then put the pot on the fire until the fat melts, then add the rice to the pot, then add turmeric, cardamom, salt, then roast the rice and after roasting, add the water to the rice and leave them until boiling. After the milk is cooked, we take out the spice cloth from the bowl, close the fire, then add the Arabic ghee, and then remove the meat from the milk bowl. Application: We spread the shrak bread in a tray, then put a little jameed on it, then add rice, then meat, decorate with nuts and parsley, and it is ready.

C H E F O M A R

Bon Apetit!