K I B B E N A Y É

Ingredients
2 tablespoons black pepper isot
1 teaspoon cumon to taste
1 teaspoon pepper
1 teaspoon salt
1 tablespoon pepper, dry pepper
1 tablespoon sumac
75ml pomegranate molasses tea cup
2 medium tomatoes
150ml olive oil cup
2 tbsp pepper paste
2 tbsp tomato paste
3 cloves garlic
Large onion
1.5 hot water
3 cups brown fine bulgur

Directions
In a dark bowl, put the bulgur wheat, add warm water to it, stir well, then let it soak a little. On another time, we put crushed tomatoes and add chopped onion, tomato molasses, pepper molasses, minced garlic, olive oil, pomegranate molasses, dry capsicum, sumac, black pepper, azot and salt and mix the ingredients together well, after that we add the soaked bulgur Mix it by hand well. We mix it again with an electric hand mixer until it becomes a cohesive dough. After that, we shape the kibbeh with fingers as desired. Pomegranate molasses can be added as desired

C H E F O M A R

Bon Apetit!