LENTIL SOUP WITH TURKISH RAMADAN BREAD

Ingredients
Pepper dry
Butter or oil
Serving sauce:
2 tbsp olive oil
1.5 tbsp butter
1 tablespoon flour
1 teaspoon tomato paste
2 liters of water
400 g lentils
1/2 teaspoon black pepper coriander
1 teaspoon cumon
1 teaspoon salt
potato
zucchini
carrot
Medium onion
Lentil soup:
Half a cup of vegetable oil tea
One egg.
pinch of salt
1 tablespoon yeast
1 tablespoon sugar
4.5 cups flour 700 g
2 cups milk 400 ml
Ramadan bread:

Directions
Ramadan baking method: In a dark bowl, put milk, vegetable oil, egg white, sugar, and an envelope of yeast and mix the ingredients together. Then we gradually add salt and flour, stirring continuously, until it becomes a cohesive dough. Then we cut the dough into two parts and leave the dough until leavening. After that, we extend the dough in the oven tray and brush the face of the dough with egg yolk and shape it with fingers in the form of squares, and finally sprinkle sesame and nigella. After that, we put the tray in the oven at a temperature of 200 degrees. The lentil soup method: Put a dark saucepan on the fire, add the butter and leave it until it melts, then add the chopped onion and flour and stir, then add the pomad of tomatoes, olive oil, chopped carrots, sliced chopped zucchini and stir the vegetables a little, then add lentils and water and leave them over the fire for half hour. After that we add salt, black pepper and cumin, then grind them

Bon Apetit!