M E A T I N C H E R R Y

Ingredients
Syrian bread
nuts
parsley
Half a cup of medium sugar 60 g
teaspoon cinnamon
Half a teaspoon of Aleppo spice
Teaspoon salt
1 kilo of fine lamb meat
Or 4 kilos of cherries from Al-Wushnah
A liter and a half of Al-Wushnah juice

Directions
Put in a pot on the fire the Al-Washna juice and leave it until it boils, then turn the oven on to the highest temperature (250). To prepare the kebab: We put the meat in a bowl and add salt, cinnamon to it, then mix them with the meat well, then we grease the oven tray with a little fat and then we form meatballs and put them on the tray, then we enter the tray into the oven and grill the meatballs. Then we add sugar to the bowl of al-Wushana juice and leave them until it boils, then we take the meatballs out of the oven and add them to the juice bowl and add with the meatballs a little bit of fat in the oven tray and leave the meatballs on the fire a little, then add a little salt and 4 grains of Al-Wushana cherries. Application stage: We cut the bread into triangles and arrange them on the serving tray, then we pour the meatballs with the juice of the winch on the pieces of bread and decorate them with pine nuts, parsley, a little cinnamon and spices, then it is ready.

C H E F O M A R

Bon Apetit!