S P A N A K O P I T A

Ingredients
A small cup of pomegranate molasses
Cup of olive oil
2 lemon juice
1/2 teaspoon white pepper
Two sumac hangers
Spoon and a half cumin
2 tsp coriander
1 1 teaspoon salt
1 tbsp molasses, flap
Chopped walnuts
1 pomegranate
3 onions
2 كيلو سبانخ
Filling:
Four olive oil sabernaq
Pinch of salt
Four cups of flour.
Liquidator spoon sugar
Instant yeast envelope
1/2 glass of water
For dough:

Directions
For the dough: In a bowl, put water, sugar, instant yeast and mix and leave for five minutes, then add flour and salt, then knead the mixture, then add olive oil and knead it again after that leaving the dough to ferment. After that, we extend the dough and cut it in circles and fill it with spinach and form it into a triangle shape as shown in the video and place it in the oven at a high temperature for 10 minutes Filling: We chop the spinach and onions, then put the spinach in the cooking pot, then put it on the fire for three minutes, after that you squeeze the well-cooked spinach In a frying pan, put olive oil and chopped onions and leave it on a low heat, then add the pepper molasses and spices and mix it. In a bowl, put spinach, onion mixture, lemon juice, pomegranate molasses, walnuts, and pomegranate, then mix the ingredients together.