S Y R I A N G A L A K T O B O U R E K O

Ingredients
500 grams of flour (5 cups)
Half a teaspoon of salt
pinch of baking soda
300 ml warm water (one and a half cups)
tablespoon of ghee
tablespoon diameter
200 grams butter
5 tablespoons of animal ghee for the face
For the filling:
300 grams of cottage cheese
400 grams of cream
Diameter (drip):
3 cups of sugar
1 cup water
lemon slice

Directions
To prepare the dough: In a bowl we put flour (flour must have a high protein content), then we mix the dry ingredients together a little, in another bowl we put warm water, ghee, syrup, then we mix the liquid ingredients together a little, and then we Pour them over the dry mixture, then we knead all the ingredients well for about 10 minutes, until we get the consistency of a soft dough, (soften the dough before cutting with a little vegetable oil), then we cut the dough into equal pieces, and then put the pieces of dough in a lightly greased bowl vegetable oil, cover the tray with cling film and leave them for a quarter of an hour (until they rest),Then we roll out each piece of dough (with a rolling pin and lengthwise) until the piece becomes thin, and then we grease each piece with butter and then fold each piece of dough in the middle, and then put the pieces of dough in a tray and close the tray with nylon paper and put the tray in the refrigerator (refrigerator) for half an hour (after you take them out of the fridge, you leave them for a quarter of an hour), then we stretch each piece of dough (holding the piece of dough from both sides and hitting it from the text on the marble or table until it extends with you as much as possible), and then we wrap the piece on each other (After wrapping, press a little bit. Each piece of the anchor that comes out with you after wrapping) put them in a tray and close it with nylon paper, then put it in the fridge for about an hour. To prepare the filling: In a bowl, put the cream, koresh, then mix them well. Forming and roasting stage: We roll out each piece of dough (with rolling pin), then we stuff the pieces in the filling and we cover the pieces on the filling and put them in the oven tray (greased with a little bit of ghee), and then we grease the face of each piece of dough with butter, and then we put it in the oven (The oven is working from below, but at a temperature of 170-180; we put it below the text by a degree) and leave them until roasting for approximately half an hour (the half hour is divided into 10 minutes of roasting from below and 20 minutes of roasting from above), then we pour the syrup over them and decorate With pistachios, then it is ready. Diameter (Shira): The diameter used is 3 cups of sugar with 1 cup of water.

C H E F O M A R

Bon Appétit!