TATER BERK

Ingredients
What kind of nuts is available?
1 tablespoon margarine
1 tablespoon tahini
1/4 cup water
2 cloves garlic
1 teaspoon salt
1 kg yogurt
For yogurt:
4 tbsp vegetable oil
Half a teaspoon of mixed spices
1/4 teaspoon black pepper
1/2 teaspoon salt
2 medium onions
400 g minced meat
Filling:
3/4 cup warm water
1/2 teaspoon salt
3 cups flour
For dough:

Directions
Tatar pools: The first thing we need to make the dough, put three flour cups in a bowl and add a little salt, then add water. And we start by kneading the dough by hand well, the dough should be tough. Put the dough in a bag and leave it for half an hour. Put on a frying pan and add vegetable oil, then add minced meat and put it cooked, and then add salt, black pepper and mixed spices. We cut two onions, then put them in the pan and add a little salt. When the onions are soft, add the minced meat (which we have previously cooked) and stir them a little until they are done. We sprinkle the flour on the surface of the table and roll out the dough, (the dough should be thin). We cut the dough in circles. We take a little meat and put it on the dough that we cut, then close the dough. We put a piece of cloth in a tray and then put the dough with meat on it. We put a bowl of water on a fire and leave it until it begins to boil, then add a little salt, then start putting the dough with the meat inside so that we can boil it (we wait 4-5 minutes). In the same tray that has a cloth, we put the dough and the meat back on it after it has been leveled. In a bowl, put a kilo of whole milk and add garlic, salt and tahini to it, then stir them well. In a glass tray, we put the first layer of the dough with the meat, then add the yogurt to it, and put another layer of dough with the meat and milk on top. Finally, we put in a small buttermilk and put a little pine nuts. And put you over the yogurt and it is ready to serve