THE PALESTINIAN MAQLOUBA

Ingredients
Nuts
A tablespoon of oil
A quarter of a small spoon of turmeric
Half a teaspoon of cinnamon powder
1 teaspoon of mixed spices
Teaspoon salt
400 grams of beef
5 cups chicken broth
5 cups of short rice
A kilo of eggplant

Directions
We cut the eggplant into pieces and also we cut two pieces of eggplant to cut into cubes Then we put the eggplant pieces on a cotton cloth and then we sprinkle a lot of salt on them and then we cover them with another piece of cloth and then put any item on top of them and press them a little, As for the cubed eggplant pieces, we fry them and while frying the eggplant, we put in a bowl of chicken stock, then we fry the meat. Then we remove the fried eggplant pieces from the frying pan after they acquire the desired color, and then we put them in the chicken stock pot until boiling, then turn off the heat and leave them. After frying the meat, we add salt, white or black pepper, mixed spices, then cover it and reduce the heat to the middle and leave it until level. Then we fry the eggplant in a frying pan, and soak the rice in water. Application stage: First, we spread the meat in the cooking pot, then we filter the rice, then put salt, mixed spices, cinnamon, turmeric, and black pepper, then stir them with the rice well, then we put the eggplant pieces in the cooking pot on the edges and then put the rice and then a little broth Then we close the chicken on the pot and put it on a medium heat and leave it for a quarter of an hour until leveling, then reduce the fire for half an hour, then close it on the fire, and then put a lid on the pot for 20 minutes, and after 20 minutes, we turn the bowl on a tray and it is ready.

CHEF OMAR

Bon Apetit!