T I N T O U N I W I T H T O R T I L L A B R E A D

Ingredients
sumac
Lemon
parsley
Onions
Tomato
Vegetable oil
Water
teaspoon paprika
Teaspoon salt
kilo of veal
tontonese:
2 tablespoons of yogurt
Teaspoon salt
300 ml warm water (1.5 cups)
500 grams of flour (5 cups)
Tortilla bread:

Directions
To prepare the tantuni: we cut the meat into thin pieces, and then put the pieces of meat in a pot over a medium heat and leave until the meat pieces are done. To prepare the tortilla bread: put flour, salt, warm water, yogurt in a bowl, then knead all the ingredients until we get a cohesive dough texture, then divide the dough into equal balls, then roll each ball of dough and place them on a cloth with a little flour and leave them A little, and then we roll each piece of dough well until it becomes thin, and then we fry the pieces for each side for about a minute. To prepare the onion and parsley salad: put in a bowl the onions (chopped), parsley (chopped), salt, dried red pepper, sumac, then mix the ingredients together. Application stage: We heat the pieces of meat in a thick pan on the fire, add a little oil, water, salt and paprika to them, then add the pieces of bread to the pan and stir them over the meat a little, and then we spread the bread and put the hot pieces of meat on it, then add a little salad Onions, parsley and tomato pieces (chopped), then we wrap the piece of bread and squeeze a little lemon on it, then it is ready.

C H E F O M A R

Bon Apetit!