

CHICKEN DUMPLINGS

Ingredients

2 tablespoons vegetable oil

2 tablespoons of yogurt

Half a teaspoon of salt

a teaspoon of sugar

a teaspoon of yeast

200 ml water

500 grams of flour

For the dough:

150 grams of lamb

Half a teaspoon of paprika

teaspoon pepper molasses

Quarter teaspoon curry

Quarter of a teaspoon of ginger

Quarter of a teaspoon of cinnamon

Half a teaspoon of cardamom

Half a teaspoon pepper

Teaspoon salt

1 green pepper

1 red pepper

½ cup olive oil

peel half a lemon

juice of one lemon

5 teeth garlic

600g chicken breast

Directions

We cut the chicken breast into thin pieces, then we cut the peppers and add them to the chicken pieces, then put in the mixing bowl the salt, ginger, cardamom, cinnamon, white pepper, garlic, olive oil, lemon juice, then mix the ingredients well and after mixing we add the seasoning to the chicken pieces and stir Season well, then divide the chicken pieces in half. The first section of the chicken pieces: Put it in a bowl and add the pepper molasses, paprika and mix them with the chicken pieces. The second section of the chicken pieces: Add the curry to it and mix them well. Then we put the two parts in the refrigerator for an hour or two. For the dough: put in a bowl water, yeast, sugar, salt and then mix them until dissolved and then add milk, vegetable oil and then mix them well and then add the flour and then mix the dough well until we get the desired consistency then we put oil in a bowl and add the dough to it and close The dough is left for half an hour.

After fermenting the dough, we form pieces of dough and then leave it to rest for 10-15 minutes. We turn on the oven at the highest temperature. After the dough pieces have rested, we roll them out, then we spread the chicken pieces on the dough and also add the pieces of the night, and then we put the chicken pieces in the oven for a while. Five minutes and then we take them out and put the cheese on them and then return them to the oven until they are done.

C H E F O M A R

Bon Apetit!