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.

Bon Apetit!