M A K D O U S F A T T E H

Ingredients
parsley for decoration
Fried bread
vegetable oil for frying
A kilo of eggplant
Teaspoon salt
4 garlic cloves
lemon juice
4 tablespoon tahini
750 gm yogurt
White Sauce:
Quarter of a teaspoon of mixed spice
Quarter of a teaspoon of pepper
Half a teaspoon of salt
One tablespoon of tomato molasses as needed
a piece of garlic
1 kilo tomato
onion slices
Red sauce:
finely chopped onion
300 gm coarse minced meat

Directions
1. How to prepare the meat: We put in a pan in the middle of the ghee, then we put the meat and leave it until the level, then we add the onions in the middle, add salt, mixed spices and black pepper and leave them until the onions acquire a blonde color and then leave the meat to cool. 2. How to prepare tomato sauce: We put minced garlic cloves in a saucepan, add onions and olive oil, then fry them with a pinch of salt (half a spoon) and a pinch of pepper (a quarter of a spoon). Fry the onion until it wilts, then add the tomatoes to the onions (the tomato means Yagwali), then add a cup of water to thicken the sauce We cover the pot and leave it on a low heat 3. Prepare the eggplant: There are two ways to prepare eggplant. The first method is for singles, which is limited to cutting the eggplant into cubes and frying it. The second way we stuff the eggplant with meat and then fry it until it acquires a blonde color 4. How to prepare the yogurt sauce (Bedouin): Put the milk in a bowl and add salt, garlic, tahini and lemon, we stir the mixture until all the ingredients are mixed together After the consistency of the tomato sauce becomes thick, we dip the eggplant in the sauce and leave them to cook with it for 10 minutes without moving, and then we take them out. The sauce can be beaten with a blender as desired. How to apply: We put in a serving bowl a little red sauce, then put the toasted bread on top of them, add the rest of the meat over the toasted bread, repeat these steps again, then add the white sauce (Bedouin) garnished with stuffed eggplant, toasted bread and parsley, then we pour ghee on the face and it is ready to be served

Bon Apetit!