P A N P A S T R I E S

Ingredients
dough:
500 grams of flour (5 cups)
Teaspoon salt
a teaspoon of sugar
2 tablespoons of yogurt
300 ml water (one and a half cups)
tablespoon oil
muhammara:
4 tablespoons of oil
medium onion
1 tablespoon of pepper molasses
Teaspoon salt
1/3 teaspoon black pepper
1 teaspoon cumin
teaspoon coriander
teaspoon paprika
500 grams of tomato
teaspoon sesame
teaspoon nigella
the cheese:
200 grams of white cheese
200 gm shalal cheese or halloumi
parsley
tablespoon of ghee
3 eggs
pinch of salt
Quarter of a teaspoon of white pepper
Half a teaspoon of dried pepper
teaspoon nigella
teaspoon sesame
Thyme + olive oil

Directions

To prepare the dough: In a bowl we put flour, salt, sugar, yogurt, water, then we knead the ingredients well, then add the oil to it and then knead it again, and then put it in a bowl and close it with a cloth and leave it in a dark and warm place until it rests, and then we Divide the dough into equal pieces, then roll out each piece and set them aside to rest a bit. To prepare Muhammara: In a bowl, put oil, onions, and fry the onions, then add pepper molasses and roast it, then add salt, pepper, cumin, dried coriander, paprika, and then roast the spices, then add the tomatoes and leave them until they are done, and then raise The pot is off the fire, and we add sesame and nigella to it, then we stir them a little and put the pot aside. To prepare the cheese: In a bowl, put the cheese, eggs, ghee, parsley, salt, white pepper, dry pepper, nigella, sesame, then mix all the ingredients. To prepare the zaatar (manakeesh): put a little thyme with olive oil and mix them well.
Frying stage: We put the frying pan on the fire and leave it until it heats up and then reduce the temperature of the fire, then put each piece in the frying pan with the addition of the previous fillings, then close the frying pan and fry them until we get the blond color, then the pancakes are ready.

C H E F O M A R

Bon Apetit!