

PAN PASTRIES

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!