PASTRIES BULBUL NEST WITH MEAT AND CHICKEN

Ingredients
Puff pastry dough
Butter: 100 g
Lamb meat (great): 300 gr
Salt: 1/5 tablespoon
Pepper: 1/4 tablespoon
Cinnamon: a small pinch
Pomegranate molasses: 6 tablespoons
1 and a half onions
pine nuts, as desired
Chicken seasoning:
Boneless chicken thigh: 300 gr
Lamb meat: 50 grams
Salt: 1/5 tablespoon
Cinnamon: 1/4 tablespoon
White pepper: 1/4 tablespoon
Garlic powder: 1 tablespoon
Cardamom powder: 1/4 tbsp
Ginger (powder): 1/4 tablespoon
Pepper molasses: 1 teaspoon
Zest half a lemon (for a rancid smell)
Sauce for chicken nest bulbul:
garlic cream
hot sauce
pomgrana hone
Meat marinade:

Directions

To prepare the puff pastry dough: We bring the dough (of course, you will be familiar with it outside the fridge until it softens), then we bring the butter (the butter is at room temperature, and you put ghee) and then we grease the dough with butter completely (of course you leave the butter outside the fridge), and after the butter is greased, we roll the dough in the form of rolls, then cut the dough Cut it in half and put it in the tray (If you want to make them in small pieces, cut the dough into three pieces), then we bring a piece of nylon and cover the face of the tray and put it in the fridge. To prepare the meat marinade: First, we bring a bowl and put the (greased) meat in it and put salt on it (because half a kilo of meat takes half a spoonful of salt), pepper, cinnamon, pomegranate molasses, onions (a lot of fine), pine nuts (of course if you don't have fat meat in you, you put some fat) and then we Knead (knead) the ingredients together well (the meat must have a soft texture because of the pomegranate molasses, and the onion water will give it this soft texture) To prepare the chicken marinade: First, we bring in a bowl and put the chicken in it (boneless chicken thighs, finely chopped on the machine and beaten with 50 grams of lamb), then we put salt, cinnamon, white pepper, garlic powder (or you can put fresh garlic) on them. Ginger, cardamom powder, pepper molasses, and lemon zest (for a rancid smell that gives a refreshing taste), then we knead the ingredients together well. The method of rolling out the dough: (What happened to the dough? The butter that comes with the dough will have solidified, meaning it froze for ease of spreading),
((Now let us roll out the meat dough first thing)), (We paint the tray after the oven with some butter or some oil or some butter or put butter paper, whatever you want)), we bring a piece of dough and we beat it with our hands so that it becomes in the shape of a circle, then we spread the dough, (After the individual, you make twists with your hands. Why the twists? (Because the dough has fat in it)And this is the fact that I don't want to come out, so we do the crafts so that the fat does not come out), and then we put them in the oven tray (we put the meat in it after we put it in the tray; as for the chicken dough, we spread it in an oval shape, then we take the edges and close them (and make a letter on the sides of the dough)Then we stuff the pieces of the dough in the previous fillings (you put the filling in the meat circles and spread it very well and expand the filling with the dough), (why do you expand the filling with the dough? Because it is the meat that is not crunched, so I leave it on the limit, meaning when the letter of the dough is made)), and after the filling, We put them in the oven (not with the text below the text by a degree)) and leave them for approximately 20 minutes in the oven, that is, untilRoasting ((the oven has been working for half an hour at the highest temperature of 250 above and below), (to tell you a very important thing in this food, it will be broken down by pomegranate molasses; and the pomegranate molasses will be exposed to burning, so it burns the floor of the tray. You may meet them from under their color is burnt)), then the bulbul's nest is ready. To prepare the sauce for the bulbul nest with chicken (as for the bulbul nest with meat only, we dip it in pomegranate molasses): We bring butter and put garlic cream, free hot sauce, pomegranate molasses, and stir all the ingredients.

C H E F O M A R

Bon Apetit!