R A M A D A N P I L L O W S

Ingredients
Sesame
tahini
date molasses
tablespoon melted butter
salt
a tablespoon of yeast
a tablespoon of sugar
5 grams of vanilla
Half a teaspoon vinegar
1 egg yolk
100 ml warm water
320 grams of flour
For the dough:

Directions
To prepare the dough: In a cup of warm water, put yeast and sugar and mix them well. Then put in a bowl of flour and on top of it salt and ghee or oil or butter and mix them well until the obesity is well absorbed On top of it we put an egg with vinegar and vanilla added, and we combine them well, then add the yeast mixture and knead them well Then we let the dough rest for half an hour. To roll the dough, we sprinkle the starch on the surface to be rolled out. We roll the dough until it reaches a medium thickness and cut it as desired. And we fry it in preheated oil on a low heat Add date molasses, honey or sweetened condensed milk to taste, and top with sesame

C H E F O M A R

Bon Apetit!