DAMASCENE SFIHA AND CHICKEN CUTLETS

Ingredients
1 tablespoon oil
3 tablespoons yogurt
1 teaspoon salt
ملعقة كبيرة خميرة
1 tablespoon sugar
3 cups water
9 cups flour
Dough:
Salt and pepper
50 g lakhrov
250 g sheep meat
Dough insates:
500 g tomatoes
1/2 cup yogurt
1/2 teaspoon black and white pepper
1.5 coriander
1.5 problem spices
1.5 teaspoon salt
1/2 cup pomegranate molasses
500 g onions
600 g fine lamb
For the sham plate.

Directions
For the Shami plate: In a bowl, put minced meat, grated onions, salt, white pepper, mixed spice, dry coriander, pomegranate molasses (as desired), a little pine nuts, then mix the ingredients together well. Then we divide the mixture into two parts and add to the first part milk and the second part crushed tomatoes, mix the ingredients in each section, and then leave them in the refrigerator for half an hour. To prepare the dough: In a bowl, put warm water with sugar and instant yeast and mix them well until the ingredients melt, then close the bowl and leave it until the yeast interacts, then add the flour, salt and milk and then mix until the dough becomes cohesive, and then we knead the dough with a little oil, then Put the dough in a bowl greased with a little oil, and leave it to rest for half an hour, and after half an hour, we pinch the dough approximately each 40g disk, then close them for 5 minutes, and then we roll the dough. To prepare the cutlets: We cut the lamb meat and fat into thick slices, then wrap the paper on them and put them in the refrigerator for half an hour. After half an hour, we take them out of the refrigerator and add salt and black pepper to them and mix them a little. For the sheet dough: we stretch the dough balls in an oval shape and then stretch the sheet over it, then we put them in the oven for 4-5 minutes, and after grilling them, we put them in a tray and close them with a cloth, and then they are ready. For the cutlets dough: we spread the dough in the form of a circle, then put the dough in the oven tray and add the pieces of meat and fat to it, then we put them in the oven for about 4 minutes, then we put the meat and fat from each piece for another piece of dough, and we put them in the oven for 4 minutes Approximately, then the slides are ready.

Bon Apetit!