

# A L - B A J J A

## Ingredients

a piece of lemon

water cup

3 cups of sugar

diameter diameter:

2 tablespoons Arabic ghee

400gm cooked cream

tablespoon of nigella

300 gr halloumi cheese

100 grams white cheese

parsley cup

Cheese filling:

2 teaspoons sumac

Half a teaspoon of white pepper

Teaspoon salt

Half a kilo of onions

Half a kilo of meat

Meat filling:

2 cups vegetable oil

3 teaspoons sugar

Teaspoon salt

800 ml warm water

1200 grams of flour

dough:

## Directions

To prepare the dough: In a bowl we put flour, salt, sugar, then add warm water, then knead all the ingredients, then we roll out the dough and knead it well with hands until it becomes smooth, then we knead it again with vegetable oil, and then we put the dough in a lightly greased bowl of oil until it rests for about 20 minutes. Forming stage: we cut the dough into equal balls, then put them in a tray with a little oil and leave them for 10 minutes, then we spread them a little with the palm of the hand and put them on top of each other in the tray and leave them for 10 minutes again, and then we roll the dough until it becomes very thin, Then we fold the edges of the dough to get a square shape, then we stuff the dough with the fillings, and then we cover the dough with the filling. Grilling stage: First we turn on the oven on the highest heat, then we put the pieces of dough in it and grill them until we get a golden color, and then the baghaja is ready.

To prepare the cheese filling: In a bowl, put white cheese, halloumi cheese, nigella, parsley, then mix them all. To prepare the meat filling: we put the meat in a hot pot over the fire, then we fry it from both sides, then add the chopped onions, salt, white pepper, then add to the bowl a little fat, then add a little pine nuts and fry all the ingredients, and after frying the filling we leave it until it cools and then We add sumac. To prepare the syrup: In a bowl we put sugar, water, then stir them a little and then put the bowl on a low heat and leave them until it boils, then add a slice of lemon and cover the bowl and leave it for about a minute, then we take the bowl off the fire and leave it until it cools.

**C H E F   O M A R**

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Bon Apetit!