B A R A K W I T H C H E E S E

Ingredients
ملعقة صغيرة حبة بركة
1 teaspoon sesame
Small parsley jar
Half a kilo of halloumi cheese or low-salinity Cze
Cheese:
ملعقة صغيرة قطر
1 teaspoon ghee
Pinch of salt
1/2 cup water
2 cups flour
For dough

Directions
The first dough method: In a bowl, put the flour, then put the ghee and syrup with a pinch of salt and add water gradually until the dough sticks together. After that, put the dough in a plastic bag and then put it in the fridge for half an hour. After removing the dough from the fridge, we roll it out, then cut it into circles and stuff it with cheese and sauté it from the sides The method of filling: we cut the cheese and parsley and mix them together, then add sesame and ponds to the mixture. The second dough method: Bring the French dough into a bowl, put a little flour and water, and mix them together. After that, we extend the dough and put small cheese balls on the dough, then we spread the sides of the balls with the mixture of water and flour, then extend another layer of the dough over the balls and then cut it to decorate. You can add sesame and black seeds. The third dough method: We bring the Turkish dough in the form of triangles and spread it with a mixture of water and flour, then we fill it with cheese and close it from the sides and then we roll it Finally, we fry the ponds in medium-heat oil

C H E F O M A R

Bon Apetit!