

PASTRIES POTATOES AND EGGPLANT

Ingredients

Small onion

1 teaspoon yeast

1 teaspoon sugar

Three cups of warm water.

pinch of salt

1 tablespoon oil 5

1 cup versatile flour

Dough recipe:

lemon

1 tablespoon olive oil

Halloumi cheese or mozzarella

Recipe 5:

Makdous

Small onion

tomato

The fourth recipe

1 tablespoon sesame

1 teaspoon pond

2 Shanklich

divides

جوز حسب الرغبة

3 tomatoes

1/2 teaspoon dry coriander

1/2 teaspoon cumon

salt

1 tablespoon pepper molasses

onion

2 tbsp olive oil

Shanklich with red

Recipe 3:

2 eggplants

pepper

salt

Ingredients

2 tomatoes

2 cloves garlic

2 tbsp olive oil

The second recipe:

red pepper dry

Onions for garnish

1 egg

2 teaspoons Oregano

White or black pepper to taste

Salt to taste

Three potatoes.

Seven fresh mushrooms or canned mushrooms

green onions

2 tbsp olive oil

Recipe 1: Potato Detachment

Directions

The dough method: In a bowl, put flour, a pinch of salt, olive oil and add a mixture of warm water with sugar and instant yeast and mix until the dough becomes coherent. Method of the first recipe: In a cooking saucepan, put olive oil, green onions, shredded fresh mushrooms, diced potatoes, salt, white pepper, oregano, then add the water and leave it on a low heat until soft. Method of the second recipe: In a frying pan on the stove, put olive oil, sliced onions, chopped garlic, peeled and sliced pan, add frying oil and fry the eggplant cut in circles.

The third recipe: In a frying pan on the stove, put olive oil and onions, chopped very small pieces, pepper molasses, salt, cumin, dried coriander and fry well. In the food processor we place the peeled tomatoes with the walnuts and grind them. Then we add this mixture to the pan and stir it until it is done. After that, remove black seeds, sesame, and sesame on the mixture. The fourth recipe: In a bowl, put chopped tomatoes, chopped onions, and chopped onions, then mix the ingredients together. Application: We extend the dough in the form of an oval, and then add the previous recipes to the dough with thickening of the sides of the dough and put it in the oven at a high temperature until it is cooked The fifth recipe: On the tortilla bread, put olive oil and sliced and put them in the oven until they are done, then add the green thyme and lemon

C H E F O M A R

Bon Apetit!