F R I E D K I B B E H

Ingredients
Cup water
Half a cup of nuts
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Half a teaspoon pepper
1 teaspoon salt
5 medium onions
800 grams of lamb
filling:
2 small onions
Half a teaspoon pepper
1 teaspoon paprika
1 teaspoon cumin
2 teaspoons salt
Half a kilo of veal
Kilo fine bulgur

Directions
To prepare the kibbeh dough: In a bowl we put fine bulgur, onions, salt, black pepper, cumin, paprika, soft meat, then we mix the ingredients and then we chop them in the kibbeh machine until we get the desired texture, and after we get the consistency of the dough, we leave it a little until it rests . To prepare the filling: In a pot on the fire, put ghee and finely chopped onions and fry them, then add meat to the bowl, and also fry it, then add salt and black pepper and fry all the ingredients, then add the chopped walnuts and leave the filling until it cools. How to form the kibbeh: We form kibbeh discs from the dough, stuff them with the filling and then cover them with a dry cloth. Frying method: We put the frying pan on the fire, and we fry the kibbeh discs until we get the blond color, then the fried kibbeh is ready.

C H E F O M A R

Bon Apetit!