

# K O U S H A R I

## Ingredients

1 and a half teaspoons hot paprika

100ml vegetable oil

chili:

Half a cup of water

Quarter teaspoon of salt

1 and a half tablespoons of white vinegar

juice of half a lemon

Half a teaspoon dried coriander

Half a teaspoon of cumin

Half a head of garlic

2 tablespoons of oil

precision:

Nutmeg

Half a tablespoon of white vinegar

Half a teaspoon of sugar

3/4 tablespoon tomato molasses

3 tablespoons vegetable oil

Half a teaspoon of cumin

quarter tea spoon of black Peper

Half a teaspoon of salt

garlic head

1 kilo tomato

sauce:

1 kilo onion

150 grams of chickpeas

150 grams vermicelli

400 grams Egyptian rice

20 grams black lentils

250gm spaghetti pasta

250gm small macaroni

## Directions

To prepare the sauce: we put the peeled tomatoes in the electric blender and mix them all, then put them in a pot on the fire and leave them until boiling, then we cut the onions into slices and add a little flour to them and mix them, then we fry them until we get the blond color, then we grind the garlic with A little salt, and we put in a bowl on the fire a little vegetable oil, add to the bowl of garlic and fry it, then add tomato molasses, salt, cumin, black pepper, sugar, white vinegar, nutmeg and put a little bowl of tomato molasses, then we fry them a little and then Add the mixture to a bowl of tomato molasses and put it on the fire until we get a medium consistency, then the sauce is ready. To boil the pasta: In a pot on the fire we put water and a little salt, then add the pasta to it, then we boil the pasta, and after boiling we wash it with cold water and add a little vegetable oil to it. To prepare the vermicelli, rice and lentils: In another pot, we put a little oil on the fire, add the vermicelli, then roast them, then add the rice to the pot and roast it, then add the lentils to them, then chop and fry the onions, then add the onions to the pot, salt, cumin. , boiling water, and leave the pot on a low heat until the level. To prepare the accuracy: In a pot on the fire, we put vegetable oil, add crushed garlic, then roast the garlic until we reach the blond color, and then add salt, cumin, dry coriander, white vinegar, lemon juice, water, and then leave the ingredients until boiling for one time. To prepare the hot sauce: In a pot on the fire, put oil and soft hot paprika and stir them until boiling, then add a little bit of accuracy and also a little sauce, then it is ready. Hummus: We boil it. How to apply: In a serving bowl, put the vermicelli with lentils and rice, then pasta, then a little chickpea, then a little fried onion and serve.

**C H E F   O M A R**

Bon Apetit!