MEAT WITH VEGETABLES IN POTTERY

Ingredients
1 tablespoon oil
pinch of salt
1/4 cup warm water
1 cup flour
Dough :
1 tablespoon pomegranate paste
1/2 tablespoon pepper paste
1 tablespoon tomato paste
2 tsp dry mint
Half a teaspoon of mixed spices
1/2 teaspoon black pepper
1 teaspoon salt
2 tbsp obesity or butter
3 Green peppers
10 cloves garlic
10 small onions
One and a half kilos of tomatoes
1/2 kilo zucchini
half a kilo eggplant
half a kilo of lamb

Directions
Pottery first pour half the amount of tomatoes and distribute. Then we put the pieces of zucchini and eggplant without moving, we distribute the pieces only. Put the garlic grains, add the rest of the tomato quantity and distribute it, then distribute the meat pieces and the small onion pieces. Last but not least, we put obesity above the ingredients, in the middle we put the shoulder piece and on the sides we put the pepper pieces. For the sauce, in a bowl put the water, the amount of tomato paste and the pepper paste and also add the salt, pepper and the seven spices and stir the mixture well and during mixing add the pomegranate molasses (to taste), after that we cover the pottery with the sauce. In order to cover the pottery tightly before entering the oven, we need a soft dough. In a bowl, put the flour and water and mix until the dough becomes soft. We distribute the dough on the edges of the pottery, then cover the pottery and wipe the dough with water so that it sticks so that no air enters. We put it in the oven at the highest temperature for about an hour and a half. To prepare the bulgur with vermicelli, heat the ghee in a saucepan and add the vermicelli while stirring continuously until it becomes golden in color. Then add the rice, stirring for 3-4 minutes, until the rice grains are covered with oil, add the water and salt and stir the ingredients well. Bring the rice to a boil over a high heat, then cover the bowl and reduce the heat. The way the dough is, in a bowl put the flour, a pinch of salt, and a little oil and add the water gradually. Mix the ingredients together, leave the dough to rest a little (before rolling the dough, add the amount of dry mint), then spread it out on the size of the pottery and spread the dough with eggs with a pinch of black seeds and put it into the oven.

Bon Apetit!