SHISH IN POTTERY

Ingredients
Pinch of nutmeg
A quarter of a teaspoon white pepper
Half a teaspoon of salt
4 cloves
one piece of Small onion
1 liter of milk
3 tablespoons butter
3 ملاعق كبيرة طحين
Bechamel Sauce:
A teaspoon Orregano
A tablespoon of ghee
400 grams of kashkaval cheese or mozzarella cheese
200 grams of corn
300 grams of mushrooms
2 green capsicum
2 red capsicum
Shish marinade is included in the Shish Tawook vid
1 kilo shish tawook

Directions
To prepare the shish, click on this link: https://chef-omar.com/blog/post/Shish_Tanouk/ We cut the pepper into large pieces and then we cut the mushrooms in half, put the vegetables in the oven tray and then add the shish and ghee to the vegetables, stir the shish and the vegetables well, then we spread the shish and vegetables in the tray and put them in The oven is at 200 to 220 for 20-30 minutes, depending on the oven type To prepare the bechamel sauce put a liter of warm milk in the pan, add half an onion with 4 cloves, put the butter in another bowl and meanwhile add salt and white pepper to the milk. After melting the butter, we add the flour, mix them quickly and leave it until it is browned. On a low heat, we put the bowl of butter and flour and gradually add the milk with rapid mixing (concentrate on quick mixing) and add a pinch of nutmeg and cheese, then leave the mixture of the bechamel sauce on a low heat until the mixture becomes thick The method of arranging the dish in the pottery, we first put a layer of shish, then add a layer of corn, then we add a pinch of cheese and then put a little béchamel sauce. and at the End Add the Sign of Allah Ybarklouh (meaning that we add a piece of mushroom to the mixture)

CHEF OMAR

Bon Apetit!