

# S T U F F E D

## Ingredients

1 head and a half garlic

4 tablespoons dry mint

1/4 teaspoon black pepper

Half a teaspoon of mixed spices

1 1/2 teaspoon salt

5 tbsp tomato paste

For the rogue:

2 tbsp vegetable oil

1 tablespoon margarine

1/2 teaspoon turmeric

1/2 teaspoon cinnamon

1 teaspoon mixed spices

1/2 teaspoon black pepper

2 tsp salt

Meat kilo meat

1 kg rice

2 kg eggplant

2 kg and a half zucchini

## Directions

In a bowl, put soaked rice, then add minced lamb meat, then salt, seven spices, then black pepper, cinnamon powder and turmeric, and add tomato paste, ghee, vegetable oil In another bowl filled with water, add crushed garlic and dried mint and put zucchini and pitted eggplant in it for about half an hour until they are stuffed In a saucepan we boil the meat that we will put under the Mahashi and add to it leaves and cinnamon sticks with dried lemon and simmer it a little to boil  
In the cooking pan, we put the boiled meat on the bottom, then put the stuffed eggplant first, then the stuffed zucchini and stuffed peppers. In another bowl filled with water, put tomato paste, spices, mixed spices, black pepper, ground cinnamon, pomegranate molasses and mix them well, then add this mixture to the stuffing pan and then cook it on a high heat until it boils, then we put it on a low heat for about an hour after that we add dried mint to it. And crushed garlic with a little salt and leave it for about ten after that to be served

C H E F O M A R

Bon Apetit!