# S Y R I A N  S H A W A R M A

| Ingredients |
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| 2 tablespoons of lemon juice |
| 150 ml vegetable oil |
| Teaspoon salt |
| 4 cloves of garlic |
| 3 tablespoons of water |
| A cup of cornstarch |
| : Garlic Cream 2 |
| 4 cloves of garlic |
| 2 tablespoons of lemon juice |
| Teaspoon salt |
| 180 ml vegetable oil |
| 2 egg whites |
| : Garlic cream 1 |
| 20 grams raw cashews |
| Half a teaspoon of dry capsicum |
| Half a teaspoon of ginger |
| 8 teeth of garlic brush |
| Half a teaspoon fine cloves |
| Half a teaspoon of nutmeg |
| Half a teaspoon of cinnamon |
| Half a teaspoon of Hill |
| 1 teaspoon paprika |
| Half a teaspoon white pepper |
| Teaspoon onion powder |
| 1.5 teaspoon coriander |
| 1 teaspoon cumin |
| Teaspoon salt |
| One orange juice |
| Juice of one lemon |
| Half a cup of olive oil |
| 4 tablespoons of yogurt |
| A teaspoon of capsicum molasses |
| 1 kilo chicken breast |

## Directions

We cut the chicken breast into pieces and put the pieces on a tray, in a blender: put yogurt, molasses, pepper, salt, cumin, coriander, onion powder, white pepper, paprika, cardamom, cinnamon, nutmeg, cloves, garlic, ginger, capsicum. Crusty, raw cashews, then mix the ingredients well, then pour the mixture over the chicken pieces and mix the chicken pieces with the mixture a little, then put the chicken tray in the refrigerator for 3-4 hours. To prepare garlic cream 1: In a food processor, put an egg white, vegetable oil, salt, garlic, and lemon juice, then mix them well and put the garlic cream in a new bowl and add a little lemon sprinkle to it and whisk them all, then add vegetable oil until we reach the desired consistency and then put The mixture in the refrigerator.
Garlic cream 2: In a bowl, put milk and starch and stir constantly on low heat until we get the required starch, then put on the fire and put in a food processor water, salt, garlic, and lemon juice, then mix them well and after mixing we add the starch and then mix them well and then We put garlic cream in a new bowl and add vegetable oil to it and mix all ingredients well until we reach the desired consistency. To fry the shawarma: In a bowl, put a spoonful of ghee (olive oil or butter) on a high heat, and after melting the ghee, we put the shawarma in the hot pot and fry it until it reaches the desired shape and then we smoke the shawarma with charcoal and then wrap the shawarma in a sandwich with mayonnaise, pickles, chili, molasses Pomegranate, then we put the shawarma sandwich in the frying pan, fry them a little and serve.

**C H E F  O M A R**

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Bon Apetit!