

SYRUP SAUSAGE

Ingredients

A small cup of olive oil

Pinch of salt

A tablespoon of yogurt

Half a teaspoon of sugar

1 teaspoon instant yeast

1 cup warm water

3 cups flour

: For dough

Quarter teaspoon nutmeg small

A quarter of a small spoon of fine cloves

Half a teaspoon fenugreek powder

A small spoon of sweet paprika

A teaspoon of dried capsicum

Half a teaspoon ginger powder

Half a teaspoon of black pepper

Half a teaspoon of cumin

Teaspoon salt

6 cloves of garlic

A small cup of white vinegar

100 grams of lamb fat

900 grams of high-fat lamb

Directions

To prepare the dressing: In a bowl, put white vinegar, garlic, salt, cumin, black pepper, ginger powder, sweet paprika, dry hot pepper, fenugreek powder, cloves, nutmeg powder, then grind them all. We put the lamb and the meat in a bowl and knead them, then add the previous seasoning to them, then re-knead the ingredients well and then put the meat bowl in the refrigerator for a day - two days. How to apply the sausage: We open the bread, put the meat on it and spread it in a thin layer, put the bread in a bowl, on the fire and fry the bread with the meat, and after frying, we put the fried bread in the press until it is completely flat, and then we put a little of ketchup and pickle in the bread, then the sausage is ready.

To prepare the trishka dough: In a bowl we put warm water, sugar, yeast, then we mix them well until the ingredients melt, and then close the bowl a little until the yeast interacts, and after the yeast interaction, we add milk and olive oil, then mix them well, and then Pour the mixture over the flour bowl, then knead all the ingredients until we get the consistency of the dough, after we get the dough, we put it in a bowl greased with a little oil, close it and leave it for half an hour. Applying the tushka dough (sausage with kashkawan): we pinch the dough, then separate each piece and put it in the oven tray, then add to each piece of meat and spread it on the piece, then we enter the tray in the oven, and we grill them in the oven, and then the tushka is ready.

Bon Apetit!