T U R K I S H B O R I C

Ingredients
Quarter cup of olive oil
teaspoon paprika
Half a teaspoon of cumin
Half a teaspoon of salt
3 garlic
500 grams of potatoes
For potatoes:
½ cup olive oil
1.5 teaspoon sumac
1.5 teaspoon dried pepper
1.5 teaspoon dried coriander
1 teaspoon cumin
Teaspoon salt
500 grams spinach
medium onion
For spinach:
A small spoon of sesame
A small spoon of a pond
Half a cup of parsley
250 grams of white cheese
: For cheese
A cup of vegetable oil tea
150 grams of ghee
Half a teaspoon of salt
2 cups warm water
5 cups of flour
: For dough

Directions
For the dough: Put in a bowl of flour, salt, and warm water, then knead the ingredients until we get the desired dough, then leave a little. In a bowl, put ghee and vegetable oil, then put the bowl on the fire to melt the ingredients, then divide the dough into equal pieces and roll it out by hand, then place the rolled dough on top of each other with a spread between the layers with oil, then cover and leave for an hour. For the filling: In a bowl, we sprinkle white cheese, then add chopped parsley, a little black seed and sesame, then mix the ingredients, then turn on the oven at 190 temperature, and after an hour has passed on the dough, we spread out a piece of it and spread it with oil until the dough becomes thin and then put the cheese and Roll the dough over it and roll it in the form of a snail and place it on the oven tray and insert it for 25 minutes, then serve.

Bon Apetit!