

TURKISH BORIC

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.

C H E F O M A R

Bon Apetit!