B A K E D K U B B E H

Ingredients
Kibbeh dough:
225 grams fine white bulgur (one and a half cups)
225 gm brown bulgur (one and a half cups)
600 ml hot water (3 cups)
400 grams chicken breast
1 medium onion
Teaspoon salt
quarter tea spoon of black Peper
Half a teaspoon of paprika
Half a teaspoon of cumin
2.5 tablespoons ghee
filling:
500 grams of meat (crushed)
tablespoon of ghee
1 large onion
Teaspoon salt
Half a teaspoon of black pepper
100 grams of nuts
Almonds, for garnish, as desired

Directions
To prepare the kibbeh dough: In a bowl, put the bulgur, hot water, then mix the ingredients (even the bulgur drinks water), then close the bowl and leave it for 30-40 minutes, then grind the chicken breast in a food processor, and then put the bulgur in a tray, Then the ground chicken breast, then the onions (grated), then we knead all the ingredients together well until we get a cohesive texture, then add salt, black pepper, paprika, cumin, and then we knead all the ingredients well again. To prepare the filling: we fry the meat in fat, then add the chopped onions (fine), salt, black pepper, and we fry all the ingredients together, then we take the pot off the fire and add the walnuts (crushed), and put the filling aside. Application stage: we grease a little butter in a tray, then we divide the dough into two parts, we spread the first section between two sheets of nylon until it becomes thin, and then we cut the dough according to the tray, and then we put the first section in the tray with the edges of the dough on The sides of the Chinese (the edges of the tray), and then add the filling, and then we spread the second part of the dough in the same way and place it over the filling, then we cover the edges of the dough in the tray with a little water and starch, and then we mark the tray with a knife, then we put the almonds, and from Then we add the melted butter to the tray, and then we put the tray into the oven, then the kibbeh is ready.