‘De Kookklas’

Shamburak  
(Syria)

**Ingredients:**

(for the dough)  
Eggs 2 p  
Sugar 3 tblsp.

Salt 2 tsp.  
Lukewarm milk 2 glasses

Sunflower oil 1 glass  
Yogurt 2 tblsp.  
Yeast 40 g  
Flower 1 kg  
(Filling)  
Minced beef 600 g  
Bell pepper 3 p  
Onion 3 p  
Parsley   
Kummel  
Pepper  
Salt  
Sambal

**Preparation:**

1. Put all ingredients for the dough in a large bowl and knead it until it’s a soft dough.
2. Each time, take a piece of the dough, a little bit bigger than an egg, and make a pit in it.
3. the doughballs rise in a warm spot for 1 hour.
4. Preheat the oven at 230 degrees (or preheat a frying pan).
5. Prepare the filling: season the minced beef (with salt, pepper and kummel) and bake it.
6. Fry the onion and bell pepper with the minced beef and add the chopped parsley at the last moment.
7. Taste the filling and make it greasy. Let the filling cool down.
8. Make a circle with the dough and fill it with cold filling.
9. Close the dough and knead the edges as well (you can also do this with a fork).
10. Fry the filled dough in a pan.

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