



## Saudi Puff Pastry with Meat

### Ingredients

- 3 cups Plain flour
- 1 tsp salt
- 1 piece Eggs
- 3 tbsp Ghee
- 0.75 cup Water
- 1 g For the stuffing:
- 750 g Minced meat
- 2 Mediums Onions, finely chopped
- 1 tsp Ground Black Pepper
- 2 cubes MAGGI® Chicken Bouillon

### Instruction

1. Sift the flour in a large bowl. Make a well in the center and add ghee and egg.
2. Mix the flour with fingertips adding little water gradually and mixing thoroughly to form a homogeneous dough.
3. Divide the dough into 4 portions. Cover and set aside for 1 hour.
4. Combine the minced meat with onion, black pepper and the dissolved MAGGI® Chicken Bouillon. Mix well and set aside.
5. Roll out each piece of dough. Using a cup, cut the dough into round pieces. Place a tablespoon of meat mixture in the center of each piece and seal the edges by twisting them.
6. Deep fry the meat puffs in 180°C preheated oil until golden brown. Serve hot.

### Nutrition

Carbohydrates	25.29 g
Energy	202.41 kcal
Fats	3.78 g
Protein	16.28 g

8 Minutes

12 Servings