

Brushwood

Ingredients:

Dough

4 eggs

1/2 tsp. salt

1 tsp. sugar

3 to 4 cups all-purpose flour

Additional ingredients

500 ml (16 oz.) olive oil or sunflower oil for frying

200 ml (7 oz.) sweetened condensed milk

1 & 1/2 tsp poppy seeds or chopped nuts

Method

- Mix eggs, salt, sugar, and flour to make an elastic dough, adding flour little by little to form an elastic dough. Cover with a cloth and let rest for one hour.
- Roll the dough out thinly with a rolling pin and then cut into small cubes (about 0.6 inches x 0.6 inches or 1.5 x 1.5 cm).
- Fry dough cubes in hot oil until lightly browned. Let cubes drain on a platter covered with paper towels to remove oil.
- Once cooled, put cubes in a bowl and mix with condensed milk. Mix carefully.
- Separate into serving dishes and sprinkle with nuts or poppy seeds.

Flatbread with Green Nira grass

Ingredients:

Dough

4 cups all-purpose flour

1 cup water

1 egg

½ tablespoon salt

For greasing the dough

1 stick of butter or ¾ cup of olive oil

For the filling:

½ cup butter or 3 Tbsp. olive oil

1 –2 large bunches of Green Nira grass (available at Wegmans) or substitute chives or shredded carrots

¼ tsp salt

Method

1. Mix all ingredients to make an elastic dough. Let the dough rest for 15-20 minutes, after covering it with a towel or plastic wrap.
2. Wash the grass, chop, add a little salt, and butter or oil
3. Then divide the dough into 4 parts and roll each one out thinly. Grease the surface of the rolled-out dough with vegetable oil or melted butter.
4. Put 1/4 part of the filling on the rolled-out dough and roll it into a roll.
5. Then use your hands to crush the roll until it is thin or until it is the size of the frying pan to make a flatbread
6. Grease a heated frying pan with oil and fry the flatbread on low heat, covering it with a lid. After 7-10 minutes, turn to the other side and cook until browned.
7. Repeat with the rest of the dough

