

# Lebanese spinach rolls with spinach and onion filling



## Ingredients (for 15 small or 35 big rolls):

<u>Dough:</u>		<u>Filling:</u>	
500 g	flour	500 g	deep-frozen spinach leaves (defrosted!)
250 ml	warm water	2	onions
100 ml	oil		salt, pepper, cayenne pepper, cumin, some lemon juice
1 tsp	sugar	2 tsp	sunflower seeds, sesame seeds or pine nuts
1 tsp	salt		
1 package	yeast		
	curry		

## Preparation:

Mix all the ingredients for the dough in a bowl and knead the dough until it gets elastic. Add some oil and cover with a cling film and a cloth. Put aside for 25 minutes.

Prepare the filling. Cut the spinach leaves and onions and add to the bowl. Add a pinch of salt and knead until you get some juice. Remove the liquid and season the mix with some lemon juice, pepper, salt, cayenne and cumin. Finally, add the sunflower seeds.

Roll out the dough and cut the circles (10 cm for big and 6 cm for small rolls). Put some filling inside and close the rolls.

Preheat the oven to 200° C and bake for 15 to 20 minutes (depending on the roll size).

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