

Manoushe Inside The Lebanese Street Corner Bakery

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Manakish - Wikipedia

It offers some imaginative juice blends — one with apple, celery, cucumber, spinach, mint, lime and ginger — and the "quintessential" Lebanese dish manoushe, dough baked with a topping of wild ...

Manoushe Inside The Lebanese Street

Man'oushe recipe. Manoushe (as it's also spelled) is a Lebanese street food, a popular breakfast that is eaten on the go, crispy on the outside, slightly chewy on the inside, and topped with the most aromatic of spice blends - za'atar.

Man'oushe (مشوقنم) a Levantine Za'atar Flatbread

Manakish (Arabic: مشوقانم , romanized: manāqīsh), or in singular form man'ousheh, or other spellings, sometimes called Arabic: ريأطف , romanized: faṭāyir, is a popular Levantine food consisting of dough topped with thyme, cheese, or ground meat. Similar to a pizza, it can be sliced or folded, and it can be served either for breakfast or lunch.