

Original Script

Episode 2: Tirwe2ah Lebneyeh

Nothing beats the Lebanese breakfast! You might think I'm biased but that warm flat bread coming out of the brick oven topped with Za3tar! Mmmmm

Ana ktir b7ib el-terwe2ah el-Lebneyeh yimkin la2eni Lebneyeh bus lama ta3erfu shu heye el-terwe2ah Lebneyeh ra7 tifhamo. Ana ktir b7ib o3a el-sobo7 w etrawa2 3ala el-balcon. Bayte sghir bus mahdoum w 3inde balcon bitol 3ala el-park.

Want to know what's my favourite thing to do on my balcony? 3adatan ba3mul fenjen ahweh w bishrabo 3ala el-balcon, b7ib etsama3 ktir 3ala Fairuz. Ana w 3am eshrab el-ahweh bred 3ala el-emails. Bus khales fenjen el-ahweh bro7 3ala matbakh w ba3mol beid me2leh. Have you ever tried to sprinkle sumac on your eggs? Sumac ma3 el-beid ktir tayeb! B7ader sa7en jebneh w bifrom banadorah w khyar w akid zaytoun! Ahle 3indon ared zaytoun b jnoub Lebne. They always send me some olives from their land and of course olive oil and just imagine the taste of olives from the Mediterranean.

Kamen b7ib a3mul man2oshet za3tar. Kil tolabe bya3rfu w bi7ibo el-za3tar bus ma bya3erfo inu za3tar huwe actually dry thyme. Yes, the herb thyme. It's dried and mixed with other spices like sesame seeds, sumac and mixed with olive oil! (yummm)

man2osheh hiye 3ajineh ya3ne dough w b7ot 3ala el-3ajineh el-za3tar. B7ot el 3ajineh ma3 za3tar bil foron bus la 3asher da2aye2. Try it out roll the dough top it with za3tar bake it for 10 min voila! Mitel el-pizza el-Italia but hayde pizza el-Lebneyeh. Akid ahama shi el-chai 3ala terwe2ah.

You can be very creative with your toppings when you make mana2esh. Fik ta3mul mish bus man2oshet za3tar, kamen fik ta3mul ma2esh jebneh aw mana2esh banadourah w basal! Yum this one is my favorite; banadourah w basal, tomatoes and onions. YES!

Bekhod sa7en el-beid, w jebneh, w khayar, w banadourah, w man2oshet el-za3tar w kebeyet el-chai w bi23od 3ala el-balcon w bekol. I promise, you won't have any leftovers not from the egg, cheese, cucumber, tomato, and the ma2esh!

Akid list taweeleh fi 3ina Fatteh, Foul, Knefah w la7em b3ajin!

Lama kenit talbeh b jem3ah ken fi ma7al ktir sghir bya3mul terwi2ah ktir taybeh. Bya3mul Fatteh. El-fatteh heye akleh fi bi2albah humus 7ab, ma3 laban, w khebez me2leh. Mish ma32ol shu taybeh! W ken el-ma7al ktir rghis. You must try it! Ktir sahleh w ana dayman ba3mela bil beit. W marat ba3mela kamen 3ala el-ghadah. Let me list the ingredients again because I'm sure you will love it; chickpeas, yogurt, and fried bread.

Kint ro7 ana w as7abeh nekol 3indo abel safna. W marat kamen netghada 3indo lama nkhales el-saf. Mish dayman kina nle2e ma7al 3indo tane23od fa marat kina nekhod el-akel w nekol jowa el-jem3ah. 3indi ktir akhbar w osas min eyem el-jem3ah bus ana hal2 je3it w bade ro7 ekol.

Did this episode make you hungry?

Translation

Episode 2: Lebanese Breakfast

Nothing beats the Lebanese breakfast! You might think I'm biased but that warm flat bread coming out of the brick oven topped with Za3tar! Mmmmm

I love the Lebanese breakfast a lot maybe because I'm Lebanese but when you know what the Lebanese breakfast is you will understand. I like to wake up in the morning and eat breakfast on the balcony. My house is small but cute and I have a balcony that overlooks the park.

Want to know what's my favorite thing to do on my balcony? Usually, I make a cup of coffee and drink it on the balcony, I like to listen to Fairuz. While drinking the coffee I answer all my emails. When I finish my cup of coffee I go to the kitchen and do fried eggs. Have you ever tried to sprinkle sumac on your eggs? Sumac with eggs is very delicious! I prepare a plate of cheese and chop tomatoes, cucumbers, and of course olives! My parents have a land of olives in South Lebanon. They always send me some olives from their land and of course olive oil and just imagine the taste of olives from the Mediterranean.

I also like to make "man2oshet Za3tar". All my students know and love Zaatar, but they don't know that it's actually dry thyme. Yes, the herb thyme. It's dried and mixed with other spices like sesame seeds, sumac and mixed with olive oil! (yummm)

Man2osheh is a dough and I put on the dough Zaatar. I put the dough with Zaatar in the oven just for 10 minutes. Try it out roll the dough top it with za3tar bake it for 10 min voila! Just like Italian pizza but this is Lebanese pizza. Definitely the most important thing is tea on breakfast.

You can be very creative with your toppings when you make mana2esh. You can do not only man2oshet zaatar also you can do cheese or man2oshe with tomatoes and onions. Yum this one is my favorite; banadourah w basal, tomatoes and onions. YES!

I take the plate of eggs, cheese, cucumber, tomatoes, and man2oshet Zaatar and cup of tea and I sit on the balcony and eat. I promise, you won't have any leftovers not from the egg, cheese, cucumber, tomato, and the ma2esh!

Of course, the list is long there is Fatteh, Foul, Knefah and la7em b3ajin!

When I was a university student, there was a very small store that did very delicious breakfast. He made Fatteh. Fatteh is a dish made of chickpeas, with yogurt, and fried bread. Unbelievably delicious! And the store was small and cheap. You must try it! Very easy and I always make it at home. And sometimes I make it on lunch as well. Let me list the ingredients again because I'm sure you will love it; chickpeas, yogurt, and fried bread.

I used to go with my friends to eat before our class. And sometimes we ate lunch there after we finish our classes. We didn't find empty seats available all the time so sometimes we would take the food and eat inside the university. I have a lot of news and stories from the university days but I'm hungry now and I want to go eat.

Did this episode make you hungry?