



THE RECIPE FOR RAMADAN

*Cook the
Difference*



Ramadan Kareem





By Anisa Lawal

Miyar Ridi Recipe

ingredient

Palm oil, Peppers, Onions, Maggi seasoning, Dry fish, Ginger and garlic, Meat and bone, Daddawa or locust beans, Crayfish, Sesame seed, Spinach.

Cooking Directions

in a pot add meat and bone. Season with maggi, ginger, garlic and some onions. Allow to simmer for some minutes then add water and cook the meat properly. Drain the water. Then add palm oil, locust beans and blended peppers, let it fry for some minutes.

Then add blended sesame seed to the pot, let it fry for some minutes before finishing it up with the washed spinach and spring onions.



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By Jamila Lawal



Suya Sweet Potatoe Recipe

ingredient

Sweet potatoes, Beef cutlets, Vegetable oil, Yaji, Curry, Cornstarch, Kulikuli, Coriander powder, Maggi Mixpy ginger and garlic, Onions, Bell peppers, Fresh coriander or parsley.

Cooking Directions

Combine beef cutlets with mixpy ginger and garlic, yaji, ginger powder and Kulikuli. Marinate for 30 minutes to 1 hour. Cut sweet potatoes into cubes and cook until soft but firm. Drain and set aside. Heat a nonstick pan and add a little oil to cover the bottom. Stir in the beef cutlets and stir fry until done. Remove from pan and set aside. Transfer the sweet potatoes into a pot. Add cornstarch, Yaji, coriander powder, maggi, curry, and kulikuli. Cover with a lid and shake until well combined. Stir fry sweet potatoes in the nonstick pan with some more oil until crispy on the outside. Transfer the beef into the sweet potatoes and mix. Stir in bell peppers and freshly chopped onions. Garnish with chopped parsley and serve warm.



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By Fatima Sheriff



Ndalayi, Dried Okro Soup Recipe

ingredient

Millet dried akamu, Vegetable oil, Dried okro, Mutton, Peppers, tatashe, tomatoes, Ginger and garlic, Maggi signature miya, Vegetable oil and Onions.

Cooking Directions

Place pot on fire, add in diced onions, roughly grinded peppers, tatashe, chopped tomatoes, ginger, and garlic into oil. Stir until fried. Add water to the desired quantity you want, add in mutton, sprinkle maggi signature miya, cover and allow to boil until meat is cooked.

Add in dried okro powder in bits and mix with a whisk or olden days soup broom, when desired viscosity and thickness is achieved, allow to cook for few minutes and soup is done. Serve on a tray and enjoy with mai shani ie butter formed with milk.



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By Anisa Lawal

Yam and Beef Stir Fry Recipe

ingredient

Yam, Beef, Scotch bonnet,
Green and red Peppers,
Onions, Maggi, Oil, Spring onions.

Cooking Directions

Start by cooking the beef with maggi seasoning, curry, thyme and onions. Fry the beef till brown and set aside. Heat up some oil in a clean pot and put your diced yam. Fry till brown and set aside. in a clean pot heat up some oil, add onion sauté , add ginger, garlic paste, blended scotch bonnet, green and red bell peppers, add maggi seasoning. Allow it to fry for some minutes. Add the fried beef and yam, add in the diced capsicums or green and red bell pepper, finish off with some spring onions and serve.



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By Haruna Habiba



Beans Porridge Recipe

ingredient

Beans, Bell peppers or Tatashe,
Scotch Bonnet or Atarodo, Onions,
Crayfish, Palm oil, Maggi Naija Pot.

Cooking Directions

Add washed beans in clean pot add chopped onions and meat stock. Allow to cook till its soft. Roughly blend bell peppers, scotch bonnet and onions. in a clean pot add in palm oil and then add the blended pepper mixed with blended crayfish, then allow to cook. Add in Maggi Naija Pot and cooked beans into the pepper mix and allow to cook on low heat.



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MAGGI

By Ohunene Etudaiye



Miyan Taushe Recipe

ingredient

Alayyaho or shredded Green, amaranth 250g, 6pcs Habanero pepper
Red chilli or sombo 7 to 10, Red capsicum or tatase 5 big sized ones,
Onions 1 large size, Garlic 4 cloves crushed, Boiled meat and stock,
Maggi Curry and thyme spice.

Cooking Directions

Make a puree using all pepper, onions and tomatoes.

Boil to a thick paste and set aside. in a pot add vegetable oil and heat up.
Add ground garlic and stir fry lightly, add sliced onions and fry till soft, and a
bit translucent. Add the puree and stew for 5 to 7 minutes. Add meat stock
and bring to boil. Add meat, seasoning and chopped alayyaho. Steam on low
heat for 2 minutes.



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By Jamila Lawal



Zogale Recipe

ingredient

Cooked Rice, Zogale, Tomato, Pepper, Tattasai, Ginger & Garlic paste, Maggi Signature Jollof, Maggi Signature Chicken, Onions, Boiled Kabewa, Chicken, Roasted Groundnut, Palm oil.

Cooking Directions

Heat a non stick pan and add some vegetable oil. Add chicken breasts to the pan, then sprinkle some maggi signature chicken, brown on all sides and set aside. Roughly chop tomatoes, pepper and tattasai. Add palm oil to the pan and sauté onions until fragrant. Add the ginger and garlic, chopped tomatoes and pepper. Season with maggi classic cube. Add cooked rice and stir in zogale, kabewa, chicken and roasted groundnuts. Cover and allow to cook on low heat stirring occasionally until well combined. Serve hot.



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By Mutiat Folake Olushola



Moi Moi Recipe

ingredient

Beans, Bell peppers or Tatashe, Red chill peppers or Shombo, Scotch Bonnet or Atarado, Onions, Vegetable oil, Eggs, Palm oil, Cray fish, Mackerel fish or Titus fish, Maggi Cray fish.

Cooking Directions

Wash your beans and put in a blender, with pepper, onions, cray fish, fish stock water, blend till very smooth. Add the blended mix into a clean bowl, add the vegetable oil, dissolved palm oil and the fish stock, and whisk for 5mins to make it fluffy. Add the boiled eggs, flaked mackerel and Maggi crayfish. Add the beans mix into the leaves and allow to cook in low heat for 45mins.



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By Sumaiya Sadeeq



Yam Porridge Recipe

ingredient

Half tuber of yam, Palm Oil, 1 smoked fish, 1 tablespoon ground crayfish, 1 medium onion, Fresh green vegetable eg parsley, scent leaf or green amaranth, Habanero or Chilli Pepper & Salt to taste, 4 cubes of maggi.

Cooking Directions

Peel and cut the yam into medium sizes. Wash the yam cubes and place in a pot. Grind or blend the chilli pepper. Set these aside. if using dry fish, soak and pick the bones. Put the yam into the pot and add water to cover the yam, cook on medium heat. if you are using dry fish, add it now. When the yams have got a good boil, add the onions, ground crayfish, pepper, stock cubes, palm oil and the smoked fish. Cover the pot and continue cooking till the yam is done. Add salt to taste and stir very well. Cook at low heat for about 5 minutes. Add the green vegetable, stir and leave to stand for about 5 minutes then serve.



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By Hassana Ogunbile



Sinasir Recipe

ingredient

180 g soft rice for tuwo, 1 handful cooked rice,
Half teaspoon yeast, 1 small onion, Sugar to taste,
2 pinches salt, Vegetable oil: for frying.

Cooking Directions

Soak the soft rice for 3 4hours. Boil the handful rice until done and soft. Mix together the cooked rice and soaked rice and blend till texture is smooth then add chopped onions and yeast. And allow to rise for about 2 hours. Add the remaining onions, sugar and salt and mix thoroughly. Heat up a non sticky frying pan and grease with oil. Scup batter into the pan and allow to cook then flip to cook both sides until golden brown. Serve with vegetable soup.



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By Maryam Buhari

Tuwo da Miyan Kuka Recipe

ingredient

Kuka powder, Tatashe, Onions
Shombo, Ginger, Maggi cubes, Palm oil,
Daddawa powder, Beef, Dry fish.

Cooking Directions

Heat some vegetable oil. Add daddawa, Ginger powder
Stir fry for some minutes, Add blended tatashe mix
Add palm oil Beef. Boil till content starts to dry up,
whisk in kuka powder and add dry fish, allow to simmer and serve.



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By Fatima Sheriff



Jamaican rice, Peas and Curry Goat Recipe



ingredient

Rice, Kidney beans, Coconut milk, Maggi mixpy ginger & garlic Maggi star, Spring onions, scotch bonnet, Pimento, Fresh ginger and garlic, Bell peppers, Fresh thyme, Onion, Oil, Goat meat, Curry, Tomato.

Cooking Directions

in a pot of boiling water, add in diced onions, spring onions, Maggi mixpy ginger & garlic, pimento, thyme, scotch bonnet. Add in rice, kidney beans and coconut milk to the pot and allow to cook on low heat, when all the juice is soaked by the rice and beans, take it off the fire. in a big bowl, add in washed goat meat, chop up all the vegetables bell peppers, spring onions, onions, scotch bonnet and tomato. Add it to the washed goat meat. Add in curry, Maggi star, fresh chopped garlic and ginger, in goes the thyme and pimento, massage it well with washed hands to marinate. Place a pot on fire, add in some oil, sprinkle curry to the oil and allow it to release its flavour. Add in marinated goat meat, stir and cover to bring out its juice. Add water enough to cook the meat. Allow to cook until it thickens and the meat is tender.

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By Ummie Nuhu



Native Jollof Rice Recipe

ingredient

3 cups per boil Rice, Green Vegetable of choice, chopped as required, 2 Cooking spoon, Palm oil, Chopped Onions medium sized, Roughly chopped pepper as required Roughly chopped Fresh tomatoes, Maggi Naija, Locust Beans, 1 teaspoon Minced Ginger, Dry Fish, Ground Crayfish, Chopped Pomo.

Cooking Directions

Soak and wash dry fish thoroughly to get rid of sand & dirt. Parboil rice, rinse to remove starch, pour in a sieve and set aside. Heat up pot add in Palm oil allow not heart for 2 minutes, then add onions. fry for 2minutes add roughly chopped tomatoes, and locust beans pepper. fry until oil floats to the top. Add crayfish, chopped Pomo dry fish, Maggi Naija pot and allow to fry some more in order to absorb more ingredient. Finally add water and the Parboiled rice. Stir so that the ingredients mix well, then cook for 20min until done. Add green vegetables of choice allow to steamer for 2 to 3 minutes. Bring down rice and serve piping hot.



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By Zainab Sulaiman



Gizzard Sauce with Rice Recipe

ingredient

Tattase pepper mix 2 cups, 3 Carrots, 3 Bell peppers, 1 Onion, Cooked Gizzard 500g, Spring onion, MAGGI, Maleesa chili sauce, Maleesa garlic paste, Maleesa, ginger paste, 1 tbsp Coriander, Vegetable oil, Half cup of water.

Cooking Directions

Heat up on medium heat add oil allow for 2 minutes, add onion and allow to fry until light brown. Add in pepper mix and fry for 3 minutes add in salt and coriander Add in gizzards and mix well to coat in sauce. Add in water and allow to simmer. Now add in meleesa sauces and maggi chicken seasoning and give a good mix. Add in carrots and bell peppers and mix well, now add in spring onion, mix and allow to simmer for 2 minutes. Serve with rice or pasta.



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By Ohunene Etudaiye



Beef Casserole Recipe

ingredient

Shredded beef 500g, Red, green, yellow bell pepper, shredded beef 400g, Runner beans 100g, Corn starch 3 tbsp, 3 cloves of crushed garlic, Vegetable oil 1 cup, Dark soy sauce 2 tbsp Oyster sauce 1 tsp, Maggi 2 cubes, Curry mix and Thyme.

Cooking Directions

Wash meat thoroughly and marinade over night. Cook meat till soft. Shred the beef and keep aside. Heat pan add in drop of oil allow to heat up, add beef and stir fry until golden brown, add vegetables and stir fry on high heat add Maggi, curry mix and thyme allow For a Reduce heat, add crushed garlic and stir again. Add beef stock and bring to boil. Add oyster sauce and dark soy sauce and stir. Mix corn starch with water and add to soup and keep stirring till a soupy consistency is reached. Reduce heat and Simmer for 30 seconds and bring down to serve. Can be eaten with seasoned potatoes, bread buns or white rice.



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By Hafsatu Ibrahim



Masa Recipe

ingredient

3 cups of tuwo rice, 2 Table spoons of sugar, Teaspoon of yeast, Teaspoon of potash, Table spoon of oil, 50ml of vegetable oil, Salt to taste.

Cooking Directions

Soak a teaspoon of ground potash in half cup of water, allow to settle. Then pour into the first part of the tuwo rice in a bowl, dont add the residue. Add more water and allow to soak for 8 to 10 hours or overnight.

Get the second part of the tuwo rice. Wash and boil it with just water. Boil it until it is very soft. Mash it to pulp. Mix the ground rice with the mashed rice together. Add sugar and salt to taste. Add a teaspoon of yeast, stir and allow frothing for 30 minutes. The batter should run not thick. Grease your masa pan with vegetable oil and scoop your batter into the pan. Allow to cook until it is golden brown. Turn the other side with a spoon and also observe as it cooks and turn golden brown. Serve with Yaji ie Hausa spiced ground pepper or miyan taushe.



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By Zainab Sulaiman



Tofu Awara Kebabs & Curry Recipe

ingredient

1 onion finely chopped, 3 tsp garlic or ginger crushed or minced, 6 chicken thighs, 2 large potatoes cubed, Vegetable oil, 1 tbsp curry, 10 medium tomato, 1 bell peppers, 14oz Milk, Maggi Chicken, Chilli powder.

Cooking Directions

in a pan, heat two tablespoons of vegetables then add chopped onion. Add the ginger and garlic and cook for a minute then add the chicken. Cook chicken until it starts to brown. Add the potatoes and maggi chicken, curry and chilli powder. Blend tomatoes and pepper, and pour add milk. Allow it to a simmer and cook for 15 to 20 minutes.



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By Bilkisu Abubakar Sambo

Fish and Egg Sauce Recipe

ingredient

Fish, Vegetable oil, Eggs, Chopped Tomatoes, Chopped Hot pepper, Chopped Onions, Maggi Spices.

Cooking Directions

Wash fish and Marinate with Maggi. and onions then steam for 10 minutes. Remove the fish and flake in another pot, heat up and add oil, allow to heat for 2 minutes, then add onions, chopped tomatoes, hot pepper, stir, cover it and allow to cook for a few minutes.

Add the flake fish, MAGGI, stir and allow to fry for 4 minutes.

Break the eggs and add it whole, not beaten, and cover the pot, cook on low heat, cover after some minutes and stir it. Serve with boiled yam.



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By Haruna Habiba



Tuwon Semo & Groundnut Soup Recipe



ingredient

Mutton, Dry Fish, Tomatoes, tattashe and attarodo, Onions and spring onions, Oil, Maggi star and chicken, Spinach and Sorrel leaves, Groundnut paste, Crayfish, White Rice.

Cooking Directions

Start by boiling the mutton until soft then in a pot, add some little oil, there will be more oil while cooking from the groundnut. Fry the mutton and set aside. Add onions to the remnant oil, add your daddawa so as to enhance the flavor. Give it a stir for mins, then add your rough blended tomato, attarodo and shombo. Let it fry well, then add water or stock, add your dry fish, add the paste of the groundnut and stir. Season with Maggi. Add your fried meat, add little water if the soup is thicker than, stir for a bit. Add your already washed and chopped sorrel leaves, let it simmer. Then you add your spinach and some spring onions. Let it simmer and serve with masa or swallow of Choice.

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By Ummie Nuhu



Fried Rice Recipe

ingredient

Basmati rice cooked 1 cup, Mixed veggies of choice, Maggie chicken seasoning as desired, Eggs 2 large, Dark soy sauce 2 to 3 tsp, Rheyteesh chilli sauce half tbsp, Rheyteesh garlic cream half tbsp.

Cooking Directions

Place a pan on medium heat. Add vegetable oil and allow to heat up. Add in veggies and stir fry. Create some space in the pan, pour in unbeaten eggs and fry lightly. Mix up the eggs and veggies. Add in seasoning, garlic paste, chilli sauce, ginger paste and salt and stir. Now reduce the heat, add in rice and give a good mix. Allow to cook for 2 minutes. Serve and enjoy.



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By Abida Ibrahim Rabo



Moringa Leaves & Garden egg Sauce



ingredient

2 chopped tomatoes, 2 onions, 2 large chopped garden eggs,
1 Attarugu, 2 Red peppers, 2 big Eggs, 1 cup of Egusi,
1 quarter cup of Palm oil, 3 Maggi naija pot, 1 Maggi star,
1 cup of Cray fish, half cup of Stock fish,
Protein: Beef, mutton Zogale fresh 4 cups.

Cooking Directions

Blend onions, pepper and attarugu together, pour your grease in, add the blended veggies and stir fry for 5 minutes. Add stock fish, cray fish and chopped garden eggs, stir fry for a minute then add egusi, stir fry for 2 minutes then add in the stock and seasoning, stir and cover, let simmer for 2 minutes, add in zogale or moringa leaves and cover for 2 minutes, beat the 2 eggs and add in, don't stir just cover and let simmer for 2 minutes then add in the chopped tomatoes, stir and the sauce is ready.

Can be eaten with rice, couscous or swallow.

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By Dahiru Jamila

Signature Dafaduka Recipe

ingredient

Parboiled Rice, Parboiled Rice, Tattasai, Atarugu, Tomato, Onions, Lawashi, Smoked Fish, Vegetable oil, Maggi Star or Naija pot, Fried Beef.

Cooking Directions

in a pot, add oil and allow to heat up then add chopped onions and stir for 3 minutes. Add chopped tomatoes, Tattasai, Atarugu and allow to fry for 5 minutes. Now add the smoked fish, Fried Beef and Maggi Star or Naija pot, stir and allow for 5 minutes. Add beans and the rice. Stir until well to mixed. Cover and allow to simmer on low heat. Add some chopped lawashi, scent leafs and ugu allow to simmer for 3 minutes. Serve hot.



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By Mutiat Folake Olushola



StirFry Chicken Rice Recipe

ingredient

Rice per boiled, Vegetable oil, Ginger chopped, Garlic chopped, Black pepper, Sesame oil, Soya sauce, Carrot shredded, Cabbage shredded, Green pepper shredded, Chicken boneless shredded, Onions shredded, Seasoning Maggi chicken.

Cooking Directions

in a clean wok, heat the pan and add a spoon of oil for 1 to 2 minutes add onions, ginger, Garlic and stir fry for 3 minutes. Add chicken, stir fry for 5 minutes. Add carrot, cabbage and green pepper then stir fry for 4 minutes. Add rice, MAGGI chicken, black pepper, sesame oil and spring onions. Stirfry and allow for 3 minutes.



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By Sumaiya Sadeeq



Veggie Chicken Talia Recipe

ingredient

Fried Chicken, Chopped Onions, Chopped Tomatoes, Chopped Fresh pepper, Carrot rough cut, Cabbage rough cut, Red or Green Bell pepper, Spring onions, Ginger or garlic fine chop, Curry, Boiled Talia, Thyme, Yaji, Maggi chicken, Signature Jollof, Vegetable oil.

Cooking Directions

in a clean pot add oil and allow for 1 minute then add Ginger, garlic, curry, thyme and onions then fry for 3 minutes. Add pepper, tomato and stir fry for 5 minutes. Add chicken, MAGGI Chicken & signature Jollof, stir and cover and allowing cooking for 5 minutes. Pour in the Talia and allow to cook for 7 minutes. Stir gently and cover. Add in yaji, spring onions, carrot, cabbage and bell peppers, stir and allow to simmer 4 minutes.



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By Abida Ibrahim Rabo



Veggie Sweet Potato Pottage Recipe

ingredient

Palm oil, Shredded Onions, Chopped Tomato, Chopped Tartashe, Chopped Fresh pepper, Smoked Fish, Cray fish, Boiled Sweet Potatoes, Shredded Pumpkin leaves or Aleho.

Cooking Directions

in a clean pot, Heat the palm oil until hot add onions and fry for 2 minutes. Add tomatoes, tartashe and fresh pepper, then stir and allow frying for 4 minutes. Add fish and MAGGI Naija pot & star and allow cooking for 3 minutes. Add potatoes and stir properly then allow cooking for 7 minutes, then add pumpkin leaves or Ugu or Aleho. Allow to simmer for 2 minutes.



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By Hafsat Ibrahim



Suya Jollof Rice Recipe

ingredient

Boiled rice, Vegetable oil, Shredded Beef suya, Suya spice, Shredded Ginger, Shredded Garlic, Red or green pepper, Shredded Carrot, Cabbage, Shredded Green chili, Shredded Onion, MAGGi star.

Cooking Directions

in a clean pot add 1 cooking spoon of oil and heat up for 2 minutes. Add in onions, ginger and garlic, then stir fry for 3minutes. Add suya and stir for 2minutes then add all vegetables and stir fry for 3minutes. The suya spice, MAGGi stirfly. Add rice, then continue to stirfly and allow to simmer for 2 minutes.



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By Halima Zawiya



GusGus Recipe

ingredient

Beans or Cooked Acha, Palm,
Onions, Pepper, Dried Fish,
Tomato, Cray Fish, Palm oil,
Spring onions.

Cooking Directions

in a clean pot, add palm oil and allow to heat up.
Add onions, ginger and fry for 2 min, then add tomato,
tartashe and stir fry for 3min.
Add fish, cray fish and MAGGi star and Niaja pot.
Add water and allow to boil.
Stir in the acha and cover to cook for 3minutes.
Add in the bean, stir and allow to cook.
Garnish with spring onions.



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By Dahiru Jamila



Yartsame Recipe

ingredient

3 cups of millet or surfeffen gero, 1 quater cups of flour,
1 quater tbsp of yeast, 1 tbsp of baking powder,
1 tbsp of powder karkashi, 3 tbsp of sugar,
Half tbsp of salt Oil for frying Yajin karago or kuli kuli.

Cooking Directions

Wash and rinse millet for about 3 times or more to remove stones and sand particles, soak overnight, drain and rinse again. then blend smooth. Mix flour and yeasts together, add water and stir in the flour and yeasts mixture into the batter mix well Place in a warm place for at least 2 hours and allow it rise. Add baking powder, sugar, salt and karkashi , stir well until incorporated. Heat up oil , scoop the batter and add it into the heated oil until golden brown. Drain to remove excess oil.

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By Jamila Lawal



Chicken Curry with Pasta Recipe

ingredient

Chicken, Maggi signature chicken, Tomato & pepper blend, Curry, Ginger & Garlic Paste, Onions, Corn starch, Black pepper, Bay leaf, Carrots, Peas, Spaghetti.

Cooking Directions

Combine chicken cutlets with maggi signature chicken and stir fry in a nonstick pot until brown. Remove and set aside. Next add bay leaf, curry powder, ginger garlic paste and onions. Stir fry until fragrant. Add tomato and pepper blend and stir fry. Season with Maggi classic cube. Return the chicken to the pot and add water to cover the chicken. Cover and allow to simmer. Next stir in the carrots and peas and Blackpepper. Cook for 3 minutes. Make a slurry of corn starch and water and add to the curry. Stir in until mixture thickens. Cover and allow to cook for 2 minutes. Serve with pasta or rice.



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By Mutiat Folake Olushola



Ewa Aganyin Recipe

ingredient

Beans, Dried Chilli Pepper, Dried Bell pepper, Dried Chilli, Pepper seeds, Cameroon Pepper, Ginger, Maggi Naija Pot seasoning, Palm oil or Enough palm oil, Onions, Crayfish, Smoked fish.

Cooking Directions

Rehydrate your dried Chilies and bell peppers by soaking them in water overnight or pour hot boiling water over them for about 2 hours. Blend the rehydrated peppers with the onions, ginger, chilli seeds, Cameroon pepper and about a quarter cup of water and set aside. Preheat the Palm oil in a pan on medium heat until the oil is very hot but not bleached. Add your sliced onion and let it fry for like 5 minutes or until it turns brownish, add your blended rehydrated dried chilli and bell peppers, add your cleaned smoked fish, cook for about 20 minutes.



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**Ramadan
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