



Recipes

Cumin Sable Dough

- 300 g soft butter
- 60 g icing sugar
- 200 g bread flour
- 370 g cake flour
- 5 g coriander powder
- 10 g salt
- 15 g egg whites
- 60 g whole eggs
- 15 g cumin powder

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Lamb Tapas

- 150 g minced lamb shoulder
- 10 g cumin powder
- 10 g coriander powder
- 10 g olive oil
- 10 g smoked paprika
- salt, pepper to taste

Mix all the ingredients together and form into small sausage shapes. Refrigerate for 3 hours. Pan-fry to golden brown.

Marsala Vegetables

- 20 g green beans
- 20 g carrots
- 20 g zucchini
- 20 g pearl onions
- 20 g eggplant
- 40 g butter
- pinch of cardamom, nutmeg, coriander powder, garlic powder, fenugreek, salt and pepper

Dice the vegetables into small cubes and sauté in butter until soft. Add seasonings to taste.

Mint Yoghurt

- 60 g mint
- 50 g chopped onions
- 10 g chopped green chili
- 10 g fresh coriander
- 10 g chopped garlic
- 80 g natural yoghurt
- 30 g oil

Sweat the onions and garlic in oil for 10 minutes. Add the mint, chili, yoghurt and coriander, simmer for 5 minutes. Add salt and pepper to taste, blend.

Onion Bhagi

- 2 sliced onions
- 1 beaten egg
- 240 g cold water
- 180 g chick pea flour
- 3 g cumin powder
- 20 g chopped fresh coriander
- chili powder
- salt, pepper to taste

Mix all the ingredients except onions to form a batter. Dredge the onions in a little flour and dip into the batter. Fry until golden brown.

Garnish

Papadum

