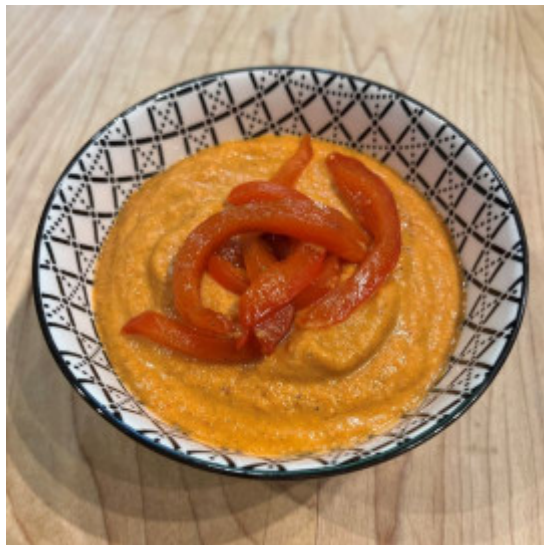


Dip Muhammara |

Recipe for 12 tapas



Description

Muhammara is a delicious sauce from the Middle East, made with roasted peppers, nuts and bread crumbs. Here is a simple and detailed recipe to prepare muhammara:

Note

I suggest a variation, try replacing the bell pepper with eggplant, it's up to you.

Ingredients

Dip

- 3 Unit(s) Red pepper
- 30 Gr Walnuts
- 50 Gr Baguette
- 0.50 Unit(s) Lemon juice
- 1 Tbsp Pomegranate molasses
- 1 Tbsp Cumin powder
- 0.50 Tsp Chili flakes
- 2 Clove(s) Chopped garlic
- 4 Tbsp Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Wash peppers and remove seeds and white membranes.

Dip

Peppers

Cut them in half and place them on a baking sheet lined with parchment paper, skin side up. Roast the peppers in the oven for 20 to 25 minutes, until the skin is darkened and the peppers are tender. Remove from oven and cool in a bowl covered with plastic wrap.

Remove blackened skin from cooled peppers and cut flesh into pieces.

Toppings

In a food processor, grind walnuts until finely chopped. Add toasted bread crumbs and pulse until also finely chopped.

Add the peppers to the food processor with the walnuts and chopped bread, along with the fresh lemon juice, pomegranate molasses, ground cumin, red pepper flakes, minced garlic, olive oil, salt and ground black pepper.

Finishes

Blend all ingredients until well combined and the texture is smooth and creamy. Add additional olive oil if necessary to achieve desired consistency.

Transfer the Muhammad sauce to a bowl and let sit in the refrigerator for at least an hour before serving, to allow the flavours to blend.

Assembly

Serve the fresh Muhammad with flatbread, raw vegetables or pita chips for an original appetizer.

Bon appétit!