

Harissa

Recipe By *Laura Frankel*



Cooking and Prep:  15
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Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Gluten Free, Low Carb,
Sugar Free, Vegan

Source: Whisk by Ami

Magazine

Cuisines: Sephardi,
Moroccan

Ingredients (8)

Main ingredients

- 1 cup water
- 1/2 cup chili flakes
- 1 cup **Bartenura Extra-Virgin Olive Oil**

- 1 clove garlic, coarsely chopped
 - 1/4 teaspoon ground cumin
 - 1 tablespoon fresh lemon juice
 - Haddar Kosher Salt, to taste
 - freshly ground Gefen Black Pepper, to taste
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Start Cooking

To Prepare Harissa

1. Place a small saucepan over high heat and bring the water to a boil.
2. Remove the pan from the heat and stir in the chili flakes. Let the chili flakes steep for five minutes to rehydrate them.
3. Drain the flakes in a fine-mesh strainer.
4. Place the chili flakes, olive oil, garlic, cumin, lemon juice in a blender. Process until the mixture is a smooth paste. Season with salt and pepper.