

HARISSA HERBS



Ingredients (yields 50 servings):

10 to 15 dried red peppers without stalks or seeds.

1/2 tbsp salt

2 tbsp olive oil

1 tbsp ground coriander seeds

1 tsp caraway seeds

1/2 tsp ground cumin

3 or 4 cloves of garlic

Preparation:

1. Hydrate the peppers in hot water for 30 minutes and drain.
2. Add the garlic, salt and olive oil in a processor or mortar and mix until smooth.
3. Add the other seasonings and mix until a thick paste.
4. Put in a glass jar and cover the contents with more olive oil.
5. Keep for up to two months in refrigerator.