## A mouthwatering Muhammara recipe | Lebanese Cuisine

Serves: 4

## **Ingredients:**

- 90g Cashew Nuts
- 90g Bread Crumbs
- 2.5 tbsp Red Chilli Paste (Hareesa)
- 1/3 cup of Pomegranate Molasses
- 3/4 tsp Cumin Powder
- 75g Peeled Walnuts
- 2 full tbsp Olive Oil
- 1 tsp Salt

## Method:

- 1. Pre heat the oven at 350 degrees Fahrenheit (approx. 175 Celsius)
- 2. Roast the Cashew nuts for about 10 minutes on a baking sheet, stirring them around half way through
- 3. Blend all ingredients (cashew nuts, walnuts, bread crumbs, chilli paste, cumin powder, salt) in a food processor and mix well, while consistently pouring in the Pomegranate Molasses.
- 4. If it appears too think, add some crushed ice.
- 5. Add the Olive Oil last, checking the textured of the paste, and add more if needed.
- 6. Serve in a mezze Bowl, like in the picture and garnish with walnuts, olive oil and fresh mint leaves