

## A mouthwatering Muhammara recipe | Lebanese Cuisine

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- 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 thick, 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