

Harissa

Ingredients:

250g fresh chillies, deseeded and chopped

1 head garlic, peeled and chopped

1 table spoon ground coriander

1 table spoon ground caraway seed

1 table spoon mint, chopped

3 table spoons fresh coriander, chopped

1 table spoon salt

Olive oil



What to do:

- 1) Blend all ingredients in a food processor using enough oil to make a stiffish paste.
- 2) Store in jars covered with a thin layer of oil for several months.

