



# Arun's recipes for demo at Corrigan's Mayfair

January 2012

## Cumin Muhammara

A superb, fresh, very quick salad made in the food processor

### Ingredients

- 3 to 4 large sweet red peppers, roasted, deseeded
- 3 cloves garlic, crushed
- 4 thick slices of bread, stale or very lightly toasted
- 150ml, 5floz extra-virgin olive oil
- 2½ teaspoons Green Saffron fresh cumin, coarse ground**
- ½ a fresh red chilli, deseeded
- 3 teaspoons pomegranate molasses
- Juice of 1 fresh lime
- 2 teaspoons salt and 1 teaspoon black pepper, freshly ground
- Small handful walnuts

### Method

1. Place everything in the food processor, APART FROM the walnuts and blitz to a coarse texture
2. check the seasoning. [This salad resembles a dip; it mustn't be wet or sloppy so you might need to rectify as required with extra bread or olive oil, then check seasoning again]
3. add the walnuts and pulse briefly so they're only just crushed
4. leave for a couple of hours before serving.