

Prawns, Zaatar bread with Verjuice:

Ingredients:

Prawns Domaine Wardy Verjuice Ginger, diced Garlic, crushed Olive oil Butter Salt & pepper, to taste

Zaatar Bread:

1/2 kg of flour A sprinkle of Salt 1/2 cup Olive oil 1 teaspoon Yeast Zaatar Olive oil, a drizzle Salt & pepper

Baba Ghanouj: 1 big Eggplant, grilled ¼ cup Tahini 1 garlic, crushed Domaine Wardy Verjuice, to taste Water, if needed Salt, to taste

Instructions:

Zaatar bread: make the dough, let rest then knead. Add some oil to a pan then add the dough, sprinkle with some olive oil, salt, pepper and zaatar, bake.

Baba Ghanouj: Grill the eggplant until soft and cooked through. Remove the skin, transfer into a bowl, and add the remaining ingredients and mix well. Add more of Domaine Wardy Verjuice, salt, and pepper to taste.

Marinade the prawns in Domaine Wardy Verjuice, ginger, garlic, salt, and pepper for 15-20 min. Then cook until lightly pink. Reduce some extra Domaine Wardy Verjuice in the same pan with a knob of butter to create the sauce.

Serve the prawns and the Domaine Wardy Verjuice sauce with the Baba Ghanouj and a slice of Zaatar Bread on the side. Enjoy.

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Trade with purpose







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