

## Curried Squash and Red Lentil Soup

Serves 8

### Ingredients

#### For soup:

- 3 tablespoons vegetable oil
- 2 tablespoons unsalted butter
- 1 ½ pound butternut squash, peeled and cut into 1/2-inch pieces
- 1 large onion, chopped
- 1 carrot, chopped
- 1 celery rib, chopped
- 2 garlic cloves, minced
- 2 tablespoons minced peeled ginger
- 1 tablespoon curry powder (preferably Madras)
- 1 cup red lentils, picked over and rinsed
- 2 quarts water
- 1 teaspoon fresh lemon juice, or to taste



#### For cilantro oil:

- 1/2 cup chopped cilantro
- 1/2 cup vegetable oil

### Directions

#### Make soup:

1. Heat oil with butter in a large heavy pot over medium heat until foam subsides, then cook squash, onion, carrot, celery, garlic, ginger, and 1 teaspoon salt, stirring occasionally, until vegetables are softened and beginning to brown, 15 to 20 minutes.
2. Stir in curry powder and ¼ teaspoon pepper and cook, stirring frequently, 2 minutes.
3. Add lentils and water and simmer, covered, until lentils are tender, 25 to 40 minutes. Stir in lemon juice and season with salt and pepper.

#### Make cilantro oil:

1. Purée cilantro, oil, and 1/2 teaspoon salt in a blender.
2. Serve soup drizzled with cilantro oil.

## Lamb Kofta with Turmeric Lemon Couscous

*Makes 8 skewers*

### Ingredients

#### Koftas

- 1 lb / 500 g lamb mince (ground lamb)
- 1/2 onion , grated
- 1/4 cup breadcrumbs , preferably panko
- 2 cloves garlic , crushed
- 2 tbsp chopped fresh coriander
- 8 wooden skewers, soaked

#### Kofta Spices:

- 2 tsp cumin
- 2 tsp ground coriander
- 2 tsp paprika
- 2 tsp ground cinnamon
- 1 tsp cayenne pepper (this is a bit spicy, reduce to taste or leave out)
- 2 tsp salt
- 1 black pepper



### Directions

1. In a small pan on medium heat, toast spices until very aromatic (about 1-2 minutes).
2. Allow spices to cool and add to a large bowl with the kofta ingredients.
3. Mix well, but don't overwork.
4. With damp hands, divide mixture into 8 equal portions and form onto wooden skewers.
5. Pre-heat a large skillet over medium heat with ½ tbsp grapeseed oil and fry kofta skewers until brown on all sides.
6. Serve with yogurt sauce.



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## Turmeric Couscous with Lemon

*Serves 6*

### Ingredients

- 2 tbsp olive oil
- 2 garlic cloves, minced
- 1 tsp turmeric
- 1 ½ cups water
- 1 tsp finely grated lemon peel
- ½ tsp coarse kosher salt
- 1 ½ cups plain couscous
- ¼ cup chopped fresh cilantro (optional)
- 2 tbsp fresh lemon juice

### Steps

1. Heat oil in medium saucepan over medium-high heat. Add garlic and turmeric; stir 1 minute. Add 1 2/3 cups water, lemon peel, and 1/2 teaspoon coarse salt; bring to boil.
2. Remove pan from heat. Stir in couscous. Cover; let stand until liquid is absorbed, about 5 minutes.
3. Fluff with fork; mix in cilantro and lemon juice. Season with pepper and additional coarse salt, if desired.

## Za'Atar Roasted Eggplant with Tahini and Pomegranate

Serves 4

### Ingredients

- 2 pounds baby eggplant, halved and scored
- 1/2 cup olive oil, divided
- 2 tablespoons za'atar spice mix
- 1 lemon, zested (1 teaspoon) and juiced (2 tablespoons)
- Kosher salt, To Taste
- 1/4 cup tahini
- 1/4 cup boiling water
- 1 clove garlic, finely grated
- Pomegranate seeds, for garnish
- Mint, for garnish
- Flaked sea salt, for garnish



### Directions

1. Preheat oven to 400°F. In a medium bowl, toss the eggplant with ¼ cup olive oil, the za'atar, lemon zest and salt. Let sit at room temperature for 30 minutes.
2. In a small bowl, whisk together tahini with water, lemon juice and garlic. Season with salt.
3. Heat 2 tablespoons oil in a large cast iron skillet over medium-high heat. Sear ½ of the eggplant, cut side down, until golden, 3-4 minutes. Transfer to a sheet pan, cut-side up. Repeat with the remaining oil and eggplant.
4. Place sheet pan in oven and bake until tender, about 15 minutes. Transfer to a platter and drizzle with tahini sauce. Garnish with pomegranate seeds, mint leaves and flaky sea salt, then serve.

## Lokma with Burnt Honey Ice Cream

Serves 4-6

### Lokma Ingredients

#### For the Dough:

- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 1 ¼ cup water (warm)
- 2 cups all-purpose flour (plus 2 tablespoons)
- 1 teaspoon salt
- Vegetable oil (for frying)

#### For the Syrup:

- 3 cups sugar
- 1 1/3 cups water
- 2 tablespoons lemon juice



### Directions

#### Make the Dough:

1. Gather the ingredients.
2. In a measuring cup, add yeast and sugar to warm water. Stir until dissolved. Allow to sit for 5 to 10 minutes.
3. In a medium bowl, combine flour and salt.
4. Add yeast water and stir with an oiled wooden spoon until a dough-like consistency form.
5. Cover and place in a warm area and allow to rise for 1 1/2 hours, or until doubled.
6. Preheat vegetable oil to 375 F.
7. Spoon dough by the tablespoon into vegetable oil and allow to cook for about 2 minutes on each side, until each side is a golden brown color. Repeat with remaining dough.
8. Drain on paper towels.

#### Make the Syrup:

1. Gather the ingredients.
2. About 20 minutes prior to frying the dough, mix all ingredients in a saucepan over medium heat until sugar is dissolved.
3. Bring to a boil, then allow to simmer on low for about 10 to 15 minutes, until it becomes a syrup consistency. Do not stir frequently because the sugar will make the syrup cloudy.
4. Drizzle syrup over fried dough and serve with Burnt Honey Ice Cream.



## Burnt Honey Ice Cream

### Ingredients

- 1/2 C honey
- 2 C heavy cream
- 1 C whole milk
- 9 egg yolks
- 1/4 C sugar
- 1 C cold crème fraiche
- 1 tsp Kosher salt

### Directions

1. Heat honey in a large saucepan over medium heat. Cook until the foam that forms reduces and the honey becomes amber in color, about 5-7 minutes.
2. In another saucepan, heat the heavy cream and milk over medium heat until warmed through; do not boil. Slowly add the cream to the darkened honey 1/2 C at a time, whisking continuously. When it comes back to a simmer, remove from the heat.
3. In a medium bowl, whisk together the egg yolks and sugar. Pour the honey mixture into the eggs 1/4 C at a time, whisking continuously. When the egg mixture is warmed through and thin, slowly pour it back into the saucepan, still whisking continuously. Heat the ice cream base over medium-low heat, stirring often, until it coats the back of a wooden spoon.
4. Pour the ice cream base through a mesh strainer into a large bowl. Stir in the crème fraiche and salt. Place the bowl into an ice bath, being careful not to let any ice water into the ice cream. When the mixture reaches room temperature, cover, and refrigerate a minimum of 2 hours.
5. Pour chilled ice cream base into an ice cream maker according to manufacturer's instructions.