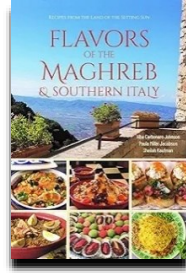


Myerberg Center – Cooking with Chef Alba

Live Demo: Flavors of Maghreb Recipes



Orange Fennel and Black Olives Salad

2 fennel bulbs, sliced paper-thin
1 large orange, peeled thinly sliced rounds
10-12 black olives
Kosher salt and black pepper

Dressing:

Juice 1 large orange
1 teaspoon finely minced rosemary
3-4 teaspoons extra virgin olive oil

1. Arrange oranges and fennel slices on platter. Add olives.
2. Dressing: In a bowl add all ingredients. Season and whisk. Drizzle dressing over salad. Serve cold.

Chunky Spicy Hummus

1 (28-oz) can chickpeas, drained, *reserve 1 tbsp for garnish*
4- 6 cloves garlic roughly chopped
1 cup tahini
1 teaspoon each ground cumin and ground coriander
Zest and juice 1 lemon
1/4 cup extra virgin olive oil, *more for drizzling*
Kosher salt + black pepper
1/2 cup warm water, *if needed*

Garnish:

1 tablespoon minced Italian parsley
ground paprika and ground cumin
pita bread, cut veggies, or crackers

1. In food processor combine garlic and chickpeas; pulse a few times. Add the tahini and pulse again.
2. Add the cumin, coriander, lemon zest, and juice and pulse again. Add a few tablespoons of olive oil and season with salt and pepper. Pulse again to desired consistency.
3. Spoon hummus in a serving dish and spread flat. Run fork in a circle around hummus to create a design. Drizzle drops of olive oil and parsley on top. Decorate with paprika and cumin.
4. Serve with raw vegetables or pita bread cut into slices.

Couscous for Festive Occasions (Seffa)

3 cups dry medium Moroccan couscous + 3 ½ cups boiling water
1 1/2 tablespoons EVOO
1 teaspoon kosher salt and black pepper
1-2 teaspoons rosewater, optional
4 tablespoons (1/2 stick) butter, melted warm
1/2 cup slivered almonds, lightly toasted

Dry Fruits:

3/4 cup golden raisins
1/2 cup pitted dried apricots, sliced
1/2 cup pitted dates, sliced
light Brown sugar to serve

1. Put couscous in a large bowl, drizzle olive oil and season. Rub with hands to coat. Add hot water and rosewater if using.
2. Cover with plastic wrap, allow to sit for 10 minutes. Break up with fork, add melted butter. Stir to blend well.
3. Add raisins, apricots, and dates. Transfer couscous to festive platter create cone mound. Scatter almonds around base of mound. Sprinkle cinnamon creating stripe or dot pattern. Serve at room temp with small bowl of light brown sugar on side for your guests to sprinkle.