

Muhammara Roasted Pepper amp Walnut Spread

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

This muhammara recipe is made with roasted red pepper and walnuts This spread is quite popular in the Middle East youll understand why when you make it cant stop eating it

Ingredients

- - 4 tablespoons olive oil
- divided - 1 ¼ cups raw walnut halves - ½ cup fresh bread crumbs - 1 cup fire-roasted red bell peppers - peeled
- seeded
- coarsely chopped - 2 garlic cloves
- crushed - 2 tablespoons lemon juice - 2 teaspoons pomegranate molasses - 1 teaspoon salt
- plus more if needed - 1 teaspoon paprika - 1 teaspoon Aleppo pepper flakes or other red pepper flakes
- plus a pinch or so for garnish - ½ teaspoon cumin - ½ teaspoon cayenne pepper - 1 tablespoon chopped Italian parsley for garnish

Instructions

1. Heat a skillet over medium heat. Add walnuts and drizzle with 1 tablespoon olive oil. Cook and stir frequently until walnuts smell toasted and are lightly browned
2. about 5 minutes. Remove from heat and transfer walnuts to a plate to cool. Reserve 2 or 3 to coarsely chop and use for garnish. Place the skillet over medium heat; add 1 tablespoon olive oil. Sprinkle in bread crumbs; cook and stir frequently until crumbs turn golden brown
3. 3 or 4 minutes. Remove from heat and sprinkle onto plate with walnuts. Place peppers in bowl of a food processor. Add walnuts
4. toasted bread crumbs
5. garlic
6. lemon juice
7. pomegranate molasses
8. salt
9. paprika
10. Aleppo pepper flakes
11. cumin
12. and cayenne pepper. Drizzle with remaining 2 tablespoons olive oil. Pulse on and off
13. scraping mixture down occasionally
14. until mixture is fairly fine and smooth. Transfer to a bowl; cover and refrigerate until chilled
15. about 2 hours. Transfer to a shallow serving bowl. Use the back of a spoon to swirl indentations on the surface to capture the garnishes. Garnish with reserved chopped walnuts
16. a drizzle of olive oil
17. pepper flakes
18. and chopped parsley. Chef John