

Harissa Powder

Oscar · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

16

Description

Harissa powder is the ground spice blend of the spicy earthy North African paste with a base of smoked chili peppers. It can be used as a dry rub on meats or as a spice in place of any other spice blend in your favorite recipes such as tacos, tagines, braised meats, curries, or even tofu.

Ingredients

- 10 dried
- smoked chile peppers - 2 tablespoons cumin seeds - 2 tablespoons coriander seeds - 2 tablespoons caraway seeds - ½ teaspoon multi-colored whole peppercorns - 2 tablespoons smoked paprika - 1 ½ teaspoons garlic powder - 1 teaspoon smoked salt - 1 teaspoon dried parsley - 1 teaspoon dried oregano

Instructions

1. Remove and discard stems and seeds from dried chiles. Slice chiles in half or quarters
2. if they are large. Heat a cast iron skillet over medium-low heat. Add chiles and heat through to ensure any moisture has evaporated. Transfer chiles to a wired rack to cool. Place cumin
3. coriander
4. caraway
5. and peppercorns into the same skillet over medium-low heat. Stir until seeds are toasted and fragrant but not burning
6. about 3 minutes. Transfer seeds to a plate and allow to cool. Grind chiles and toasted seeds with a mortar and pestle into a coarse powder. Add smoked paprika
7. garlic powder
8. smoked salt
9. parsley
10. and oregano. Continue to blend until all spices are completely combined and pulverized. Store in an airtight container for up to one month
11. or until any of the single ingredients expire
12. if earlier. Recipe Tip Choose chiles that suit your taste — the only requirement is that they be smoked. Poblanos
13. anchos
14. and New Mexico chiles are easily found in the United States. Poblanos and New Mexico chiles are milder
15. while ancho chiles are spicier. If you can find smoked
16. dried serrano peppers and you like spicy
17. try those. Ideally
18. baklouti peppers from North Africa are the chiles to use. The dried version can be found in specialty grocery stores and is worth the investment. Smoked Hungarian peppers are flavorful
19. not spicy
20. and easily found in specialty stores. They are similar in taste to smoked sweet paprika.