



Hamshuka with Tahigurt and Machneyuda Toppings

This savory dish, from chef Uri Navon of Machneyuda restaurant in Jerusalem, was inspired by steak leftovers, and includes hawaij, a traditional Yemen spice mixture.

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<http://www.marthastewart.com/893034/hamshuka-tahigurt-and-machneyuda-toppings>

Rated(2)2

Yield
Makes 12 small
plates

Ingredients

3 tablespoons olive oil
3 tablespoons canola oil
2 onions, chopped
1/4 cup pine nuts
1/4 cup pistachios
4 cloves garlic, chopped
1 3/4 pounds ground beef
1/2 pound ground lamb
1 tablespoon harissa
1 tablespoon minced preserved lemon
1 teaspoon ground cumin
1 teaspoon paprika
3/4 teaspoon Hawaij (Yemeni spice mix)
Coarse salt and freshly ground pepper
Tahigurt, for serving
Plain yogurt, for serving
Tapenade Paste, for serving
Preserved Lemon Paste, for serving
Arugula Pesto, for serving
Harissa paste, for serving
Tahini, for serving
Pita, for serving

Directions

1. Heat oils in a large skillet over medium-high heat; add onions and cook, stirring, until translucent, 4 to 5 minutes. Add pine nuts and pistachios; cook, stirring, 4 to 5 minutes. Add garlic and cook, stirring, until fragrant, 2 to 3 minutes.
2. Add beef and lamb and cook, stirring, until cooked through. Add harissa, cumin, paprika, and hawaij, and season with salt and pepper; stir to combine.
3. Spread 2 to 3 tablespoons tahigurt on each of 12 plates in a circular motion. Add 4 to 5 tablespoons meat mixture to each plate; top each with 1 tablespoon yogurt, 1 teaspoon tapenade, preserved lemon paste, pesto, and harissa paste. Drizzle with tahini and serve with pita.

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