

# MUHAMARRA

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## For the dip

2 red bell peppers  
4 tablespoon Extra Virgin Olive Oil  
divided  
125g shelled toasted walnuts  
1 garlic clove roughly chopped  
2 ½ tablespoon tomato paste  
¾ cup bread crumbs  
2 tablespoon pomegranate molasses  
1 teaspoon Aleppo pepper  
½ teaspoon sugar  
1 teaspoon sumac  
½ teaspoon salt  
½ teaspoon cayenne pepper optional

## Instructions

Step 1: Preheat the oven to 220C.

Step 2: Brush the bell peppers with 1 tablespoon of olive oil, and place in a lightly oiled oven-safe pan or cast-iron skillet. Roast the peppers in the 220C heated oven for 30 minutes or so, turning them over once or twice.

Step 3: Remove from the oven and place the peppers in a bowl. Cover with plastic wrap for a few minutes. This traps the steam from the roasted peppers, making them easy to peel. When cool enough to handle, simply peel the peppers, remove the seeds and slice the peppers into small strips.

Step 4: Now in the bowl of a large food processor, combine the roasted red pepper strips with 3 tablespoon extra virgin olive oil, garlic, walnuts, tomato paste, bread crumbs, pomegranate molasses, Aleppo pepper, sugar, sumac, salt and cayenne. Blend into a smooth paste.

Step 5: Transfer to a serving bowl. You may cover the muhammara and refrigerate, but be sure to bring the dip to room temperature before serving.

THE  
COOKERY

by The Secret Jozi Chef