

delicious dish

Flavours from the Shuk – a Taste of Israel!
Jerusalem Market
Grocery, Tool List and Prep list

| Recipe Title | Grocery Fresh | Grocery Dry | Tools Needed | Prep Ahead |
|---|--|--|-------------------------------|--|
| Nablus Gate herb salad with grapes, almonds and labneh | 8 cups fresh herbs, leaves only. Use partly, cilantro, dill, mint 2 green onion 1 long red fresh chili Handful of firm red grapes 1 lemon Labneh or thick greek yoghurt | Olive oil Small handful of almonds 1 thick pita Date syrup or honey Kosher salt Sumac Maldon salt | Med fry pan | Wash herbs |
| azura stuffed eggplant with lamb and pine nuts | 250 grams/½ pound minced lamb (can also use beef, chicken or turkey) 2 medium sized eggplants (about 2 pounds or 900 grams each) 1 onion Fresh parsley 1 lemon | Olive oil Kosher salt Freshly ground pepper Ground cumin Paprika Cinnamon Pine nuts Tomato paste Sugar Tamarind paste 2 whole cinnamon sticks | Rosting dish Large Fry pan | Half the eggplant and sprinkle with salt, see step 1 |