Harissa -Tunisia



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Dried mint: 1 tbsp.
- Dry coriander: 1 tbsp.
- Fresh coriander: 1 tbsp.
- Garlic: 3 cloves
- Oil: 2 tbsp.
- Salt: 1 pinch
- Spicy red chili peppers: 0.5 lb

Preparation

Clean the chili peppers removing the petioles and seeds.
Crush together with all the other ingredients or blend using a food processor.
The result will be a lovely thick and spicy cream, excellent spread on bread or to eat with meat or vegetables.

Curiosity.
Harissa is a spicy sauce typical of the Maghreb and Tunisia based on spices and red chili pepper.
It is used to dress meat dishes, vegetables and couscous.

For this recipe we used:

Finely Chopped tomatoes 3 tbsp.

