



## Harissa -Tunisia



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Finely Chopped tomatoes 3x400g 3 tbsp.
- 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

**For this recipe we used:**



## **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.