



Harissa Sauce



Time: 30 min.

Difficulty: Easy

Ingredients (5 people)

- **Ingredients**

- Strained Tomatoes 500g 250 ml
- Baklouti peppers 5
- Black peppercorns 3/4
- Coriander seeds 4/5
- Olive oil q.b.
- Piece sliced garlic 1
- Roasted red bell peppers 2
- Saffron (optional)
- Serrano peppers 2
- Zaatar Half tablespoon

For this recipe we used:



Preparation

Roast the red bell peppers in an oven or stove top (should not get charred). Blend the roasted bell peppers well with **Pomì chopped tomatoes**, Baklouti peppers, Serrano peppers, sliced garlic, black peppercorns, olive oil, coriander seeds, zaatar, saffron. Optional: squeeze one fresh lemon and top with coriander leaves.