Pomì
O Così. O Pomì.

Harissa Sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- 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

Preparation

Roast the red bell peppers in an oven or stove stop (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.

For this recipe we used:

Chopped Tomatoes 250 ml

