

Homemade Harissa

Makes: ~400mL

Prep time: 5 minutes

Cook time: 0 minutes

Ingredients

- 1 medium-large red chilli
- 3 red capsicums, roasted*
- 2 tablespoons tomato paste
- 4 garlic cloves, peeled
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon paprika
- 1 lemon, juiced
- 2 tablespoons olive oil

***Note:** instead of roasting the capsicum yourself, you can also purchase roasted peppers or chargrilled capsicum in a jar. When using capsicum from a jar, drain liquid and pat dry with a paper towel.

Method

COMBINE all ingredients in a food processor and process until the consistency of a paste.



Recipe courtesy of the Country Kitchens team