

DISHPATCH

MIXED MEZE

By Bubala

Pickle plate

Laffa bread

Labneh, confit garlic, za'atar

Hummus, chilli oil, chickpeas

Mushroom skewers

Halloumi, black seed honey

Violino pumpkin, smoked harissa and pumpkin

seed salsa, braised dandelion leaf

Potato latkes, toum

Truffles

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COOKING TIME:

25 MINUTES

SERVES 2

IN THE BOX

- (1) Black seed honey
- (2) Pumpkin seed salsa
- (3) Halloumi
- (4) Marinated mushrooms
- (5) Pumpkin
- (6) Pickles
- (7) Labneh
- (8) Confit garlic and za'atar
- (9) Hummus
- (10) Chickpeas and chilli oil
- (11) Parsley
- (12) Latkes
- (13) Braised winter greens
- (14) Butter
- (15) Laffa bread
- (16) Pumpkin seeds
- (17) Toun
- (18) Salted caramel truffles

Skewers

Remove the black seed honey (1) and the pumpkin seed salsa (2) from the fridge and bring up to room temperature.

Preheat the oven to 200°/180° fan.

GETTING STARTED

1. Line two large baking trays with tin foil and set to one side.
2. Place a large frying pan over a high heat. Fry the halloumi (3) in the hot pan for 2 minutes on each side. Keep the pan to one side after use – you'll need it again later.
3. While the halloumi is frying, thread the marinated mushrooms (4) evenly onto the skewers.
4. Place the halloumi and mushrooms onto one baking tray and the pumpkin (5) onto the other, then set both to one side.

COLD PLATES

1. Drain and discard any liquid from the pickles (6), then place the pickles in a small serving bowl.
2. Spoon the labneh (7) into a separate serving bowl and top with confit garlic and za'atar (8).
3. Transfer the hummus (9) to another serving bowl, then top with chickpeas and chilli oil (10). Chop the parsley (11) and garnish the hummus.
4. Set all the cold plates aside while you prepare the hot plates

"The pumpkin topping is inspired by a Mexican salsa macha, but instead of Mexican chillies, we use harissa for a Middle Eastern twist." - Helen Graham, Bubala head chef

HOT PLATES

1. Place the pumpkin into the oven for 15 minutes. After 5 minutes, add the halloumi and mushrooms to the oven and warm through for 10 minutes.
2. Meanwhile, place the reserved frying pan back over a medium-high heat and place a medium saucepan over a low heat.
3. Fry the latkes (12) in the frying pan for 3–4 minutes on each side, until golden-brown.
4. Empty the braised winter greens (13) into the saucepan and heat for 7–8 minutes, until hot through, then remove from the heat and stir through the butter (14).
5. Remove both baking trays from the oven. Place the laffa bread (15) onto another tray and warm in the oven for 4 minutes.

PLATING AND GARNISHING

1. While the laffa bread is in the oven, place the latkes on a serving plate and spoon the winter greens into a large serving bowl.
2. Top the winter greens with the pumpkin, then spoon over the pumpkin seed salsa and scatter over the pumpkin seeds (16).
3. Place the mushroom skewers on a serving plate.
4. Place the halloumi in a serving bowl and drizzle over the black seed honey.
5. Serve the toun (17) alongside the latkes.
6. Place the laffa bread on a serving plate, then serve all the dishes in the middle of the table and enjoy sharing-style.

DESSERTS

1. When you're ready for dessert, dig into the salted caramel truffles (18) – these are best served at room temperature.



STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Black seed honey: honey, Urfa chilli, black peppercorns, nigella seeds, coriander seeds. **Pumpkin seed salsa:** sesame, allspice, cumin, pumpkin seeds, salt, confit garlic oil, harissa. **Halloumi:** pasteurised sheep's milk, vegetarian rennet, salt. **Marinated mushrooms:** oyster mushrooms, tamari (soybeans), sesame oil, garlic, rapeseed oil, sweet paprika, cumin, rose petals, coriander seeds, cinnamon, peppercorns. **Pumpkin:** pumpkin, oil, salt, pepper. **Pickles:** courgette, onion, cider vinegar (sulphites), mustard seeds, turmeric, sugar, salt, mustard powder. **Labneh:** Greek yoghurt (milk), salt. **Confit garlic and za'atar:** garlic, olive oil, thyme, salt, hysop, oregano, thyme, sesame, sumac, vegetable oil, salt, citric acid. **Hummus:** chickpeas, tahini (sesame), lemon juice, garlic, cumin. **Chickpeas and chilli oil:** cooked chickpeas, guajillo chilli, cascabel chilli, árbol chilli, red onion, rosemary, caraway, allspice, rapeseed oil, smoked paprika. **Parsley.** **Latkes:** potatoes, butter (milk), garlic, thyme, salt, pepper. **Braised dandelion leaf:** chicory, olive oil, garlic, wine (sulphites) (alcohol), salt, preserved lemon, butter (milk), date syrup, lemon juice. **Butter:** (milk). **Laffa bread:** white wheat flour, water, salt, yeast, vegetable oil, sesame seeds. **Pumpkin seeds.** **Ground rice:** sweet paprika, cumin, rose petals, coriander seeds, cinnamon, peppercorns, glutinous rice, salt. **Toum:** aquafaba, lemon juice, rapeseed oil, garlic, salt. **Salted caramel truffles:** double cream (milk), dark chocolate (milk, soybeans), white sugar, brown sugar, salt, butter (milk).

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in bold. Made in a kitchen that handles all 14 allergens, including nuts.