

DISHPATCH

MIXED MEZE

By Bubala

Pickle plate

Laffa bread

Labneh, confit garlic, za'atar

Hummus, chilli oil, chickpeas

Mushroom skewers

Halloumi, black seed honey

Braised cabbage, pomegranate, hazelnuts

Potato latkes, toum

Truffles

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COOKING TIME:

25 MINUTES

SERVES 2

Remove the cabbage with pomegranate sauce (1) and black seed honey (2) from the fridge and bring them up to room temperature.

Preheat the oven to 200°C/180°C fan.

GETTING STARTED

IN THE BOX

- (1) Cabbage with pomegranate sauce
- (2) Black seed honey
- (3) Marinated mushrooms
- (4) Latkes
- (5) Halloumi
- (6) Pickles
- (7) Labneh
- (8) Confit garlic and za'atar
- (9) Hummus
- (10) Chickpeas and chilli oil
- (11) Parsley
- (12) Laffa bread
- (13) Butter
- (14) Cauliflower cream
- (15) Brittle
- (16) Toum
- (17) Salted caramel truffles

1. Line a baking tray with tin foil and set to one side.
2. Thread the marinated mushrooms (3) evenly onto the *skewers*. Lay them on the baking tray and place on the middle shelf of the oven for 15 minutes.
3. Place a large frying pan over a high heat. Pour in 1 tbsp oil and fry the latkes (4) in the hot pan for 3 minutes on each side, until golden-brown. Remove from the pan and set aside.
4. Return the frying pan to a medium heat – there should be some oil from the latkes still in there, but if not, add a splash more. Once hot, add the halloumi (5) and fry for 2–3 minutes on each side, until golden-brown. Remove from the pan and set aside.

COLD PLATES

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

Skewers

"I've flavoured the cauliflower cream with my favourite Middle Eastern spice mix, Baharat, which contains hearty, warming spices including allspice, cinnamon and cumin." - Helen Graham, head chef

HOT PLATES

1. Place your reserved latkes, halloumi and the laffa bread (12) onto the baking tray with the mushrooms to heat in the oven for 5 minutes.
2. Place a frying pan over a medium heat. Tip in the cabbage and pomegranate sauce and the butter (13) and cook for 6–8 minutes, turning it in the sauce every 2 minutes, until hot through. Taste the sauce and season to your liking.
3. When the cabbage has 5 minutes left, place a small saucepan over a low heat. Tip the cauliflower cream (14) into it and heat for 3–5 minutes, stirring occasionally, until hot through.

PLATING AND GARNISHING

1. Divide the cauliflower cream between two serving plates and spread it across each plate with the back of a spoon.
2. Place the cabbage on top of the cream, pour over the pomegranate sauce and garnish with the brittle (15).
3. Transfer the mushroom skewers and the latkes to two separate serving plates. Serve the toum (16) alongside the latkes.
4. Place the halloumi in a serving bowl and drizzle over the black seed honey.
5. 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 (17) – these are best served at room temperature.
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STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival.**

CONSUME BEFORE

The end of the date on the sticker inside the box's lid. Do not exceed the use-by date.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Cabbage with pomegranate sauce: cabbage, pomegranate molasses, stock (**celery**, onions, carrots, shiitake mushrooms, kombu). Black seed honey: honey, Urfa chilli, black peppercorns, nigella seeds, coriander seeds. Marinated mushrooms: oyster mushrooms, tamari (**soybeans**), **sesame** oil, garlic, rapeseed oil, sweet paprika, cumin, rose petals, coriander seeds, cinnamon, peppercorns. Lattes: potatoes, butter (**milk**), garlic, thyme, salt, pepper. Halloumi: pasteurised sheep's milk, vegetarian rennet, salt. 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, hyssop, oregano, **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. Laffa bread: white wheat flour, water, salt, yeast, vegetable oil, **sesame** seeds. Butter: (**milk**). Cauliflower cream: onions, garlic, vegetable oil, butter (**milk**), cauliflower, Baharat spice (allspice, sweet paprika, black pepper, dehydrated garlic, coriander, cumin, cinnamon, ginger, nutmeg, cardamom, cloves, salt), stock (**celery**, onions, carrots, shiitake mushrooms, kombu), cream (**milk**), paprika, lemon juice. Brittle: hazelnuts (**tree nuts**), sugar, salt, cumin, Aleppo chilli. Toum: aquafaba, lemon juice, rapeseed oil, garlic, salt. Salted caramel truffles: double cream (**milk**), dark chocolate (**milk**, soya lecithin), 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.