

OTTOLENGHI TEST KITCHEN MEZZE

By Ottolenghi

Black lime skewers:

Free-range chicken thigh

or

Portobello mushroom

or

Free-range chicken thigh and portobello mushroom

—

Flatbreads

Caramelised onion and green herb dip

Labneh, smoky chilli oil

Burnt aubergine, tomato, tahini

Smooshed carrots, coriander and pistachio pesto, pickled onions

Chaat masala chickpea and polenta chips

—

Muhallabieh, burnt honey orange syrup,
kataifi, pistachio sugar

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COOKING TIME:

45 MINUTES

SERVES 2

IN THE BOX

Chicken thigh

Portobello mushrooms

- (1) Muhallabieh
- (2) Black lime marinade
- (3) Chaat masala chickpea and polenta chips
- (4) Green herb dip
- (5) Caramelised onions
- (6) Labneh
- (7) Burnt aubergine
- (8) Tahini
- (9) Pine nut, garlic and dill dressing
- (10) Smooshed carrots
- (11) Coriander and pistachio pesto
- (12) Pickled onions
- (13) Yoghurt dressing
- (14) Flatbreads
- (15) Aleppo chilli oil
- (16) Yoghurt aioli
- (17) Orange and burnt honey syrup
- (18) Kataifi and pistachio sugar

Skewers

Gloves

COOKING INSTRUCTIONS

Remove everything except for the muhallabieh (1) from the fridge and bring up to room temperature. While everything is coming to room temperature, cut open the chicken and/or portobello mushrooms packaging, add the black lime marinade (2) and allow to marinate for 20 minutes to soak up the flavour.

Preheat the oven to 220°C/200°C fan.

GETTING STARTED

1. Using the skewers and gloves provided, evenly thread the chicken and/or mushrooms onto the skewers, alternating each piece with a piece of onion from the same packaging. Pop the skewers to one side.
2. Gently place the chaat masala chickpea and polenta chips (3) onto a baking tray lined with greaseproof paper. Drizzle over some vegetable oil, if available, then place in the oven for 15 minutes, turning halfway.
3. Place a griddle or large frying pan over a low heat to warm up while you prep the mezze dishes.

"We chose a selection of vibrant, veg-focussed dishes that you wouldn't expect from a typical mezze, which use lots of different textures and unique flavours."

- YoTam Ottolenghi

MEZZE DISHES

1. Spoon the green herb dip (4) into a small serving bowl and top with the caramelised onions (5).
2. Spoon the labneh (6) into the middle of a serving bowl and spread in a circular motion with the back of a spoon. Pour over a little of the remaining smoked chilli oil from the jar.
3. Spoon the burnt aubergine (7) into a medium-sized serving bowl. Drizzle the tahini (8) all over and top with the pine nut, garlic and dill dressing (9).
4. Spoon the smooshed carrots (10) onto a serving plate, then add dollops of the coriander and pistachio pesto (11) and the pickled onions (12). Lastly, drizzle over the yoghurt dressing (13).

SKEWERS AND SERVING

Chicken: Season generously with salt. Once the griddle or large frying pan is hot, pour in a drizzle of vegetable oil and sear the chicken on all sides turning every 3-4 minutes until slightly charred. Place the skewers onto a baking tray and into the oven for 5-6 minutes until cooked through.

Mushrooms: Once the griddle pan or large frying pan is hot, sear for 2 minutes on each side.

Top tip: Always use a tea towel when turning the skewers as they can get hot.

1. Remove the skewers and chickpea chips from the pan and oven and allow to rest for 3 minutes.
2. Wipe down the griddle or frying pan with kitchen roll or a tea towel; be careful as it will be hot. Add the flatbreads (14) one by one to warm through – aim to slightly char the outside of the breads to really enhance their flavour.
3. Pop the flatbreads onto a serving plate and place the skewers alongside them. Drizzle over the Aleppo chilli oil (15) and serve with the yoghurt aioli (16).
4. Stack the chickpea chips on a serving plate, then place all the plates and bowls in the middle of the table to be enjoyed, sharing-style.

DESSERT

1. When you're ready for something sweet, turn out both muhallabieh (1) into small bowls.
2. Spoon over some orange and burnt honey syrup (17) so it runs over the top and down the sides.
3. Finish by tearing the kataifi and pistachio sugar (18) in half and placing on top of each muhallabieh.



STORAGE

Upon arrival, place the kataifi and pistachio sugar, flatbreads, gloves and skewers in a cool, dry place. Transfer the rest of the components to the fridge. Ensure all chilled items are chilled on arrival.

CONSUME BEFORE

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

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INGREDIENTS

Muhallabieh: milk, cream (milk), sugar, salt, cornflour, orange blossom water. **Chicken thigh:** chicken thigh, onions. **Portobello mushrooms:** portobello mushrooms, onion. **Black lime marinade:** black lime, lemon, cumin, garlic, oil. **Chaat masala chickpea and polenta chips:** chaat masala, turmeric, oil, gram flour, polenta, coriander, chilli, salt, pepper. **Green herb dip:** onion, oil, parsley, coriander, dill, spring onion, turmeric, cumin, garlic, lemon, mint, salt, pepper. **Caramelised onions:** onions, oil. **Labneh:** Greek yogurt (milk), chilli oil, lemon, salt. **Burnt aubergine:** aubergine, oil, onion, garlic, tomatoes, sugar, salt, pepper. **Tahini:** sesame seeds. **Pine nut, garlic and dill dressing:** pine nuts, garlic, oil, cumin, coriander seeds, chilli, dill. **Smooshed carrots:** carrots, oil, turmeric, salt, pepper, garlic, coriander seeds, cumin, chilli, maple syrup. **Coriander and pistachio pesto:** coriander, spring onions, pistachios (tree nuts), oil, garlic, salt, pepper. **Pickled onions:** onions, lime, salt. **Yoghurt dressing:** yoghurt (milk), lime. **Flatbreads:** wheat flour, vegetable oil, salt, water. **Aleppo chilli oil:** Aleppo chilli, olive oil. **Yoghurt aioli:** garlic, Dijon mustard, lemon juice, vegetable oil, yoghurt (milk), egg yolk. **Orange and burnt honey syrup:** honey, orange. **Kataifi and pistachio sugar:** wheat flour, butter (milk), oil, pistachios (tree nuts), sugar, salt.

ALLERGENS

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