SYPAXOI

BOOKSHELF



BOOKSHELF MEZE

Lamb shawarma, flatbreads, sumac yoghurt

or

Portobello mushroom shawarma, flatbreads, sumac yoghurt

or

Mixed shawarma (lamb and mushroom), flatbreads, sumac yoghurt

Beetroot, goat's cheese, hazelnuts

Roasted carrots, harissa, pomegranate

Gem lettuce, burnt aubergine, smacked cucumber,

chilli shatta

Tamarind and tomato braised chickpeas

Baked rhubarb, sweet labneh, pistachios

BOOKSHELF MEZE

by Otto lenghi

COOKING TIME:

25 MINUTES

SERVES 2

Preheat the oven to 200°C/180°C.

to room temperature.

GETTING STARTED

1. Tip the *portobello mushroom shawarma* or *lamb shawarma* (or both) into an oven dish and place it in the oven for 15–20 minutes, until warmed through. Place the carrots (1) into a separate oven dish and add them to the oven for 15 minutes.

Remove all items except for the sweet labneh (17)

and rhubarb (18) from the fridge and bring them up

- 2. While the lamb and/or mushroom shawarma and carrots are in the oven, scrape the seeds out of the cucumbers (2) using the back of a knife. Lay the cucumber flat on a board and give it a bash with the back of a knife, then cut into 1-cm chunks. (This bruises the flesh, making it easier for the cucumber to absorb the marinade it's the reason behind the name 'smacked cucumbers'.)
- 3. Season the cucumbers with salt, then mix them with the herb marinade (3) and let them sit while you prepare the rest of the meal.
- 4. Place a small saucepan over a low heat, carefully tip in the tamarind and tomato chickpeas (4) and warm for 5–6 minutes.

IN THE BOX

- (1) Carrots
- (2) Cucumber
- (3) Herb marinade
- (4) Tamarind and tomato chickpeas
- (5) Gem lettuce
- (6) Burnt-aubergine yoghurt
- (7) Chilli shatta
- (8) Urfa chilli flakes
- (9) Beetroot purée
- (10) Goat's cheese
- (11) Spring onions
- (12) Hazelnuts
- (13) Flatbreads
- (14) Pomegranate and coriander
- (15) Tahini dressing
- (16) Sumac yoghurt
- (17) Sweet labneh
- (18) Rhubarb
- (19) Pistachios

Portobello mushroom shawarma Lamb shawarma "This menu is a collection of favourites from my cookbooks, including lamb or mushroom shanarma from Falastin, bestroot dip from Terusalem and harissa-roasted carrots from Simple." - Yotam Ottolenghi

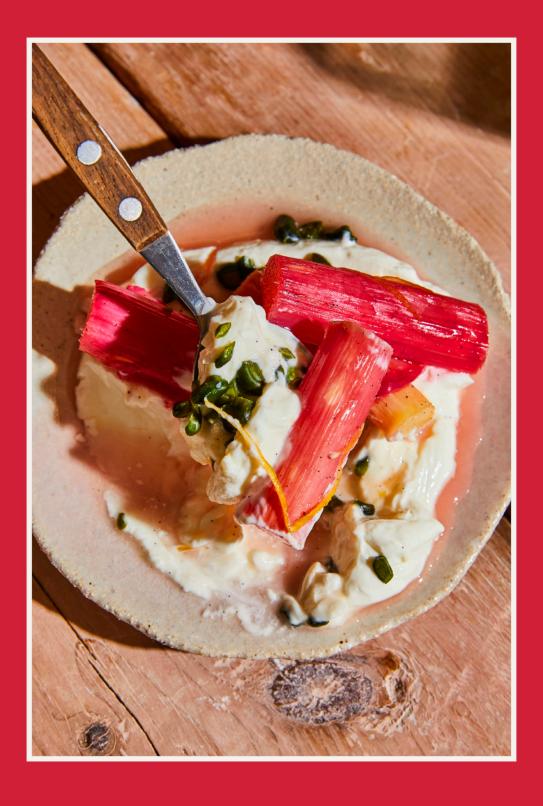


PLATING AND SERVING

- Quarter the gem lettuce (5), then transfer to a serving plate.
- 2. Give the burnt-aubergine yoghurt (6) a good stir in the pot, then spoon dollops of it over the lettuce. Top with the chilli shatta (7) and sprinkle over the Urfa chilli flakes (8).
- 3. Spoon the beetroot purée (9) onto a serving plate, spreading it out with the back of a spoon, then crumble over the goat's cheese (10).
- Drain and discard any liquid from the spring onions (11), then sprinkle them over the beetroot along with the hazelnuts (12). Feel free to drizzle over some olive oil.
- 5. Working one at a time, warm the flatbreads (13) in a large frying pan for 1–2 minutes each aim to slightly char the outside of the breads to really enhance their flavour.
- 6. Place the carrots onto a serving plate and spoon over the pomegranate and coriander (14).
- 7. Spoon the chickpeas into a serving bowl and drizzle over the tahini dressing (15).
- 8. Spoon the smacked cucumbers onto the gem lettuce.
- 9. Serve the flatbreads and the lamb and/or mushroom shawarma alongside the sumac yoghurt (16) and enjoy alongside the rest of the dishes.

DESSERTS

- 1. Divide and spoon the sweet labneh (17) onto two small plates or into bowls.
- 2. Place the rhubarb (18) on top and drizzle over any syrup from the pack.
- 3. Sprinkle over the pistachios (19), then tuck in!





STORAGE

Store the Urfa chilli flakes, hazelnuts, flatbreads and pistachios in a cool, dry place. Transfer all other 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?

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INGREDIENTS

Carrots: carrots, cumin, honey, harrissa, butter (milk), oil, salt. Cucumber. Herb marinade: parsley, garlic, olive oil. Gem lettuce. Burnt-aubergine yoghurt: aubergine, yoghurt (milk), garlic, lemon, tahini (sesame). Chilli shatta: chillies, salt, lemon, vinegar (sulphites), olive oil. Urfa chilli flakes. Beetroot purée: beetroot, garlic, chilli, yoghurt (milk), date syrup, olive oil, za'atar (sesame), salt. Goat's cheese: (milk). Spring onions. Hazelnuts: (tree nuts). Tamarind and tomato chickpeas: chickpeas, bicarbonate of soda, chilli, tomato paste, curry powder, garlic cloves, olive oil, salt, pepper, tamarind, tomatoes, coriander, cumin. Flatbreads: fortified wheat flour (wheat flour, calcium carbonate, iron niacin, thiamin), water, sugar, yeast, salt. Pomegranate and coriander: pomegranate, coriander, lemon, salt. Tahini dressing: (sesame). Sumac yoghurt: sumac, yoghurt (milk), tahini (sesame), lemon. Labneh: yoghurt (milk), icing sugar, salt. Rhubarb: rhubarb, Muscat (sulphites) (alcohol), sugar, vanilla, lemon. Pistachios: (tree nuts). Portobello mushroom shawarma: mushroom, onion, garlic, ginger, parsley, cumin, coriander, paprika, turmeric, cinnamon, cloves, vinegar (sulphites), oil, lemon, pepper, salt. Lamb shawarma: lamb, onion, garlic, ginger, parsley, cumin, coriander, paprika, turmeric, cinnamon, cloves, vinegar (sulphites), oil, chicken stock (celery), lemon, pepper, salt.

ALLERGENS

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