

DISHPATCH

BOOKSHELF
MEZE

by Ottolenghi



BOOKSHELF MEZE

Lamb shawarma, flatbreads, sumac yoghurt

or

Portobello mushroom shawarma, flatbreads, sumac yoghurt

or

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

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Beetroot, goat's cheese, hazelnuts

Roasted carrots, harissa, pomegranate

Gem lettuce, burnt aubergine, smacked cucumber,
chilli shatta

Tamarind and tomato braised chickpeas

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Baked rhubarb, sweet labneh, pistachios

BOOKSHELF MEZE

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COOKING TIME:

25 MINUTES

Remove all items except for the sweet labneh (17) and rhubarb (18) from the fridge and bring them up to room temperature.

SERVES 2

Preheat the oven to 200°C/180°C.

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*

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.
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.

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



PLATING AND SERVING

1. 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).
4. 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!
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