

Ras El Hanout



One of my favourite spice blends, Ras el Hanout can be used in any number of Middle Eastern dishes. I am not Middle Eastern so my interpretation of how it is used is probably not traditional but hey....if it tastes great, I'm onto it!

1/2 tsp ground cloves

1/2 tsp cayenne pepper

2 tsp ground allspice

2 tsp ground cumin

2 tsp ground ginger

2 tsp ground turmeric

2 tsp ground black pepper

2 tsp ground cardamom

3 tsp ground cinnamon

3 tsp ground coriander

2 freshly grated nutmegs or 6 tsp ground nutmeg

Throw all the spices in a jar, give a good shake and Mohammeds your uncle!

Here are some recipes you might like to try:

<http://emsfoodforfriends.com.au/lamb-chickpea-and-prune-tagine-with-preserved-lemon-cous-cous/>

<http://emsfoodforfriends.com.au/chicken-tagine-with-preserved-lemon-olives/>

<http://emsfoodforfriends.com.au/harissa-steak-burger-with-preserved-lemon-yoghurt/>

<http://emsfoodforfriends.com.au/chicken-with-prunes-olives-and-preserved-lemon-cous-cous/>