



Muhammara (Turkish Capsicum & Walnut Dip)

This easy dip is so delicious, you'll be whipping it up to serve alongside everything – it's especially good with seafood and a wonderful addition to a mezze table. Instead of oven roasting the capsicum, you can char it over a gas flame or on a char-grill plate, though I like the flavour the slower cooking gives. Inspired by Somer I don't add breadcrumbs to my muhammara, though most traditional recipe do. I think it has a deeper richer flavour without them, but if you want to give the traditional way a try, soak 2 tablespoons of fresh breadcrumbs in 2 tablespoons of water and add to the food processor.

Makes about ¾ cup



INGREDIENTS

- 1 red capsicum
- 1 tablespoon extra virgin olive oil, plus extra for rubbing
- 1 clove garlic, crushed
- 50g shelled walnuts, finely chopped
- 2 teaspoons sweet biber salçası
- 2 teaspoons strained lemon juice
- 2 teaspoons pomegranate molasses
- 1 teaspoon salt flakes, crushed
- ½ teaspoons ground Aleppo pepper
- ½ teaspoon ground cumin

METHOD

1. Preheat oven to 200°C.
2. Rub capsicum with oil, put on a baking tray and place in the oven for 30-40 minutes, until skin starts to char and blister all over.
3. Place in a bowl and cover with plastic wrap until cool enough to handle then peel and discard skin, seeds and membrane.
4. Place capsicum flesh into a food processor with remaining ingredients and blitz well, adding a little more oil if necessary to form a coarse paste.