

Kebaba

Appetizer

Karnabeet: Serves 2 Sauteed cauliflower with tahini and lemon sauce.

1 cup cut and blanched cauliflower
Extra virgin oil
2 Tbsp Tahini
1½ oz water
½ tsp pureed garlic
1½ oz lemon juice
Kosher salt to taste
Fresh ground pepper to taste
Sumac (optional)
Chopped Parsley (garnish)

Saute blanched cauliflower in olive oil over medium low heat, stirring occasionally until cauliflower is golden brown on all sides. (slightly crispy on all sides is best) Turn heat down. Add garlic, salt, pepper, tahini, lemon and water to cauliflower. Stir together with a spoon and let simmer for 10-15 seconds. Serve on a plate or shallow dish. Garnish with sumac and parsley.

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Entrée

Harissa Steak: Serves 2 Spicy and savory rubbed Top Sirloin with pickled red onions

2 Top Sirloin Steaks

Harissa Rub

3oz red chile sauce
3 Tbsp ground caraway seed
¼ cup ground cinnamon
Kosher salt to taste
¼ cup extra virgin oil

Mix together all spices with oil. Then spread evenly onto steaks. Let steaks sit for at least 1 hour in refrigerator. Grill to preference.

Pickled Onions

1 red onion, slivered
2 cups red wine vinegar
1 cup water
2/3 cup sugar
2 garlic clove
2 cinnamon sticks
6 whole black peppercorns

Bring all ingredients, except onions, to a boil. Add onions and cook until liquid comes to very low boil. Remove from heat and let stand for 10 minutes. Drain the onions from the liquid. Serve atop steak.

Salad

1 small bag mixed greens
Shredded carrots
Salad dressing

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Dessert

Turkish Tiramisu Serves 6 Layered parfait of sweet mascarpone cheese, cardamom coffee syrup and crushed ginger cookies.

Sweet Mascarpone

1 cup mascarpone cheese
1½ cups whipping cream
½ cup sugar

Coffee Syrup

4oz. Turkish grind coffee
2 teaspoons ground cardamom
1+ cup sugar
1/8 cup dark rum

2 cups crushed ginger cookies
Chocolate shavings

6 mint sprigs
6 wine glasses

Steps

1. Whip the heavy whipping cream together in a chilled stainless steel bowl until stiff. Fold in sugar and mascarpone cheese with a rubber spatula. Set aside to chill.
2. Reduce coffee, cardamom, sugar and rum until light syrup texture. Let cool and thicken more.
3. Layer cookies, syrup, then cream, for 2 to 3 layers. Sprinkle chocolate shavings over top and garnish with mint sprig.