

HARISSA PASTE

F EASY

Last Modified: 08/10/2014

PREP: 20 Min
COOK: N/A

SEASONING-TUNISIAN

MAKES 1 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
15	Whole	Dried Chili's De-Arbol	
2	Whole	Dried Guajillo Chili's	
1	Whole	Dried Ancho Chili	
1	Tbsp	Cumin Seeds	
1 1/2	Tsp	Coriander Seeds	
6	Cloves	Garlic	Smashed
2	Tbsp	Fresh Lemon Juice	
1	Tbsp	White Wine Vinegar (Bonavita)	
1	Tbsp	Tomato Paste (Contadina)	
1 1/2	Tsp	Smoked Spanish Paprika (Hot)	
1	Tsp	Sea Salt	
3/4	Cup	Olive Oil	Divided

PREPARATION	
FACTOID	Harissa is a Tunisian (North Africa) Hot Chili Pepper Paste, the main ingredients of which are roasted Red Peppers, Dried Peppers, Spices, Herbs and Olive Oil to help carry those wonderful oil-soluble flavors.
TOOLS	1) Large Heatproof Measuring Cup 2) Small Stainless Steel Skillet 3) Food Processor
PREP	None.
1	Place the dried whole Chili's in the measuring cup. Pour boiling water over the top until all of the Chili's are fully submerged. Seal with plastic wrap and set it on the counter until the Chili's are pliable and cool enough to handle, about 20 minutes.
22	Meanwhile, in a small skillet over medium low heat, add in the Cumin and Coriander. Tossing often, toast until they are VERY fragrant, about 3 minutes. Transfer them into the food processor.
3	Add the smashed Garlic Cloves into the food processor and pulse until the Spices are broken up and the Garlic forms a paste.
4	Drain the Chili's, pat them dry and add them into the food processor. Pulse until the Chili's form a coarse paste.
5	Add in the Lemon Juice, Paprika, Vinegar, Salt and Tomato Paste into the food processor. Run until the mixture is well mixed, but still has a little texture. Slowly drizzle in 1/2 cup of Olive Oil and process until the Oil is incorporated.
6	Transfer the Harissa into a serving dish and drizzle the remaining 1/4 cup of Olive Oil over the top.
SERVE	Sealed tightly in a small glass container, this Seasoning will last for several weeks when refrigerated