



**STARTER: BRINJAL AND BLACK OLIVE SALAD WITH HARISSA**

**MAIN: CHICKEN TAGINE WITH CASABLANCA COUSCOUS**

**DESSERT: BANANA PANCAKES WITH ORANGE AND MINT SYRUP**

### STARTER: BRINJAL AND BLACK OLIVE SALAD WITH HARISSA

#### Ingredients

4 baby brinjals, topped, tailed and sliced  
80ml olive oil, for frying  
1 cup black olives, pitted and sliced

#### HARISSA:

1 tsp jeera seeds, ground  
1/2 tsp dhania seeds, ground  
1/2 tsp caraway seeds, ground  
1/2 tsp black pepper, ground  
1 dried red chilli  
2 cloves garlic  
1 tsp sugar  
1/2 tsp salt  
1 red pepper, roasted, skinned and chopped  
juice of 1 lemon  
olive oil

#### Method

- Heat the oil in a frying pan and fry the brinjal slices until lightly browned.
- Add all the harissa ingredients to a blender and puree. If necessary, add olive oil to obtain the desired consistency.
- Add the olives to the pan with the brinjals to heat.
- Stack the brinjal slices and olives in the centre of the plates. Garnish the stacks with the harissa and dhania leaves.

### MAIN: CHICKEN TAGINE WITH CASABLANCA COUSCOUS

#### Ingredients:

8 chicken pieces  
1 tsp turmeric powder  
1 tsp jeera powder  
1 tsp cinnamom powder  
1 tsp paprika powder  
oil for frying

1 cup chickpeas, cooked  
1 cup couscous  
boiling water  
1 tbsp butter  
mixed colour peppers, brunoised (finely diced)

salt and black pepper to taste

2 cloves garlic, crushed  
1 tsp ginger, ground  
2 onions, sliced  
1/4 tsp saffron, dried, crushed and steeped in 1 tbsp hot water  
2 green chillis, crushed  
1/2 cup dhania, finely chopped  
1/2 cup parsley, finely chopped  
12 prunes, pitted  
60ml honey  
2 cinnamon sticks  
juice and zest of 1 lemon  
1 - 2 cups water

#### Method

- Preheat the oven to 180 degrees Celsius.
- Heat the oil in a large pot and fry the chicken pieces with the spices until browned. Switch off the heat and mix in the rest of the curry/tagine ingredients.
- Transfer the contents of the pot to a clay dish, or preferably a tagine, cover and place in the oven to cook for 50 minutes.
- 5 minutes before removing the chicken from the oven, heat the chickpeas and prepare the couscous according to the package instructions. Roughly mash the heated chickpeas with a fork or the back of the spoon and then mix together with the couscous. Stir in the butter, brunoised peppers, and season.

- To present, mould the couscous mixture onto the plate, arrange 2 pieces of chicken next to it and garnish the plate with blanched and toasted almonds, lemon slices, fresh herbs and toasted sesame seeds.

### DESSERT: BANANA PANCAKES WITH ORANGE AND MINT SYRUP

#### Ingredients

4 bananas  
1 cup flour  
1/2 tsp bicarbonate of soda  
1 tsp baking powder  
1/2 tsp salt  
1/4 cup dessicated coconut  
1 1/2 cups buttermilk  
2 tbsp butter, melted  
1/2 cup flaked almonds  
1 tsp elachi powder  
oil for deep frying  
water

1/3 cup orange juice  
1/3 cup honey  
1/3 cup sugar  
1 tsp ground ginger  
1 cup mint leaves

#### Method

- In a medium sized pot, heat enough oil to deep-fry.
- Heat all the syrup ingredients in a small saucepan and allow to simmer gently.
- In a large bowl, beat the egg in the buttermilk with a whisk, then mix in rest of ingredients one at a time. Beat the mixture well to make a stiff batter. Add water if necessary to obtain the desired consistency.
- Drop spoonfuls of the batter into the hot oil and turn the pancakes while frying until all sides are golden brown. Remove the pancakes with a slotted spoon and drain them on absorbent paper or paper towel.
- Pour the syrup into a small dipping bowl and allow it to cool. To serve, dust the pancakes with cinnamon and icing sugar and garnish the plate with fresh mint leaves.