THE STIRRING LIFE

Muhammara

Red pepper, walnut and pomegranate molasses

Roasted red peppers, toasted walnuts and sourdough breadcrumbs, blended just short of smooth
Tangy from the pomegranate molasses, warm from the Aleppo pepper

INGREDIENTS

The Dip

- 3–4 red peppers, jarred or freshly roasted
- 1 cup fresh breadcrumbs — I use sourdough
- 1 cup toasted walnuts
- 2 Tbsp pomegranate molasses
- 1 Tbsp dried Aleppo pepper flakes
- 1 garlic clove, peeled
- 2 Tbsp olive oil, plus more for finishing
- Cayenne pepper, optional, to taste
- Salt, to taste

To Finish

- Pomegranate seeds
- Fresh parsley, chopped
- A few walnut halves

INSTRUCTIONS

1. Sort out the peppers. If you want to roast your own, go for it, but jarred roasted peppers work just as well. Drain them well before using.
2. Everything in. Add the red peppers, breadcrumbs, walnuts, pomegranate molasses, Aleppo pepper, garlic and olive oil to a blender or food processor.
3. Blend. Blend until combined, leaving it a little textured rather than completely smooth. Taste and season with salt and, if you want more heat, a small pinch of cayenne.
4. Serve. Transfer to a serving dish and finish with a drizzle of olive oil. Scatter over the pomegranate seeds, parsley and walnut halves.

Start light on the salt and cayenne, then adjust after blending. The pomegranate molasses and Aleppo pepper should really shine. Sometimes I add a little lemon and sumac to mine.