



## Harissa

**ingredients:** 200 g red chilli peppers (long, fresh ones) • 500 g ripe tomatoes • ½ bunch fresh mint • ½ bunch coriander • 3 garlic cloves • 1 teaspoon caraway seeds • 2 teaspoons cumin seeds • 1 teaspoon red wine vinegar • 4 tablespoons olive oil • Table salt

### Preparation

Peel and deseed the tomatoes, cut into chunks and purée with the stick blender.

Dry fry the cumin and caraway seeds in a frying pan for a few minutes.

Halve the chilli peppers and discard the seeds.

Blend all the ingredients except for the tomatoes with your stick blender, add the fresh herbs, garlic, vinegar and oil. Season with salt.

Add to the tomato purée.