

LABLABI

Lablabi is a stew made with chickpeas served in their lightly seasoned cooking liquid. The condiments and the method of serving are what make lablabi memorable. At a minimum, you will need extra-virgin olive oil, cumin and Tunisian-style harissa. We have also included tomato and parsley, but other popular condiment options chopped capers, sun-dried tomatoes and olives. Adding a poached egg on the top turns the stew into a heartier meal.

INGREDIENTS

- 2-15 oz. cans chickpeas, rinsed & drained
- 6c broth
- 3 garlic cloves, peeled & minced
- Kosher salt
- 4 t cumin
- 1 T Tunisian harissa, plus more for serving
- Eggs (4-6 or 1 per serving)
- 3 T extra-virgin olive oil, plus more for serving
- Juice of 1 lemon
- Crusty rolls or day-old bread
- 4 T chopped fresh parsley
- Chopped tomato

DIRECTIONS

Combine chickpeas with 6 cups water or broth in a large pot.

Add the minced garlic, 2 t cumin and 1 T harissa. Cover and simmer gently for 25 minutes.

Meanwhile, tear the day-old bread into small bite-sized pieces and prepare the garnishes.

If using eggs, poach them until the whites are just set (about 3 minutes) and transfer to a bowl of cool water until ready to serve.

Add 3 tablespoons olive oil and the juice of half a lemon to the soup, simmer for another 5 minutes. Taste. The broth should be seasoned but not overly salty, as some of the garnishes are salty.

To serve, divide bread among 4 deep soup bowls. Ladle hot soup and chickpeas over the bread. Settle a poached egg on top, if desired. Garnish as desired.

Stir the soup, breaking up the egg and distributing the garnishes, before eating.



TUNISIAN ORANGE OLIVE OIL CAKE



INGREDIENTS

1 very large seedless orange
2 large eggs
1 cup granulated sugar
1/2 cup plus 1 tablespoon extra virgin olive oil
1/2 teaspoon salt
1 tablespoon baking powder
2 cups plus 1 tablespoon all-purpose flour
Powdered sugar

DIRECTIONS

Preheat oven to 350 degrees F.

Grease and flour a 6 inch Bundt pan or a 9 inch round cake pan.

Cut the ends off the orange and then cut it into quarters. Put quarters (including peel) in a food processor and grind into a pulp. Set aside.

In a mixing bowl, whisk together the eggs and sugar.

Add the olive oil and whisk until blended, then whisk in the orange pulp.

Next, stir in the salt and baking powder, making sure the baking powder is evenly distributed and doesn't clump, then add the flour and stir until blended.

Pour batter into pan and bake at 350 for 35 minutes or until a pick inserted comes out clean.

Allow cake to cool for about 10 minutes in the pan, then carefully invert.

Let cool, then dust cake with powdered sugar and serve with sweetened whipped cream and fruit.