

RECIPE

MAKE RIKI'S SPICY HARISSA MOROCCAN CARROT SALAD

Slightly sweet & spicy fresh touch to your canapes!

WHAT YOU NEED

MAIN INGREDIENTS

- ❑ 6 large carrots – Peeled, grated (large holes)
- ❑ 1 tbs extra-virgin olive oil (plus extra to finish)
- ❑ 1 tbs unsalted butter
- ❑ 5 cup of water
- ❑ ½ cup red wine vinegar
- ❑ 1 Orange – Grated zest & juice
- ❑ 2 cloves garlic – Crushed
- ❑ 2tsp Riki's Harissa Chilli Paste (or to taste)
- ❑ 2tbs Riki's Preserved Lemon skin – finely diced
- ❑ 1 tsp Salt

INSTRUCTIONS

- 1 In a large frying pan sauté olive oil & butter to medium heat
- 2 Add carrots and sauté while stirring for 6 minutes or until softened
- 3 Add water, vinegar, and orange juice, turn heat to medium-low, cover pan & cook for 25 minutes or until carrots are completely soft and hardly any liquid left
- 4 Leave to cool, then add orange zest, lemon skin, garlic, harissa & salt. Stir to combine
- 5 Drizzle over with a little olive oil, and serve

