Muhammara

Source: Delicious.

Ingredients

- 2 tbs olive oil
- 2 red capsicums
- 2 garlic cloves, chopped
- 1/2 cup (50g) walnuts
- 1 tbs pomegranate molasses
- 1 tbs lemon juice
- 2 tsp ground cumin
- 1/2 tsp dried chilli flakes

Method

Place capsicum onto an open flame or griddle and char until skins are wrinkled and black.

Place capsicums in a large bowl, cover with plastic wrap, and then cool for 10 minutes. Halve, and then remove skin and seeds.

Place capsicum, garlic, nuts, molasses, lemon juice, cumin, chili and 2 tbs oil in a food processor and whiz until a coarse puree. Season with salt and pepper.