

— Recipes —



SAMBUSA (Somali) with coriander seed

Spices:

coriander, cumin, cardamom,
pepper

Somali Sambusa are stuffed triangular pastries. They are very popular appetizers served not only during Ramadan, but any on occasion. They come with all kinds of fillings.

Ingredients:

Sambusa wrappers

1 pound ground beef/lamb
2 tablespoons oil
1 small onion, chopped
2 teaspoons ground coriander
2 tablespoons fresh coriander, finely chopped
1 green onion, chopped
2 teaspoon cumin powder
1 teaspoon salt
2 teaspoon cardamom powder
1 green chilli
1 teaspoon pepper
oil for frying
1 clove garlic, minced
for the flour paste
¼ cup all-purpose flour
¼ cup water, or as needed

Directions:

- Cook the meat in a skillet with a little oil on a medium heat.
- Add the onions and green chilli,

stir until tender.

- Then add coriander, cumin, cardamom, salt, and pepper, garlic, green onion and the coriander. Cook briefly for few minutes.
- Let the filling cool at room temperature.
- In a small bowl, mix the flour and the water to make a smooth paste.
- Pick up one of the sambusa wrappers with your hands and fold it into a cone shape. Seal it with flour paste.
- Fill the cone with the filling and close the top into a triangle shape and seal it with the flour paste.
- Pinch the edges so that it is completely sealed.
- Continue filling the rest of the sambusas.
- Heat the oil in a frying pan and fry the sambusas until golden brown.
- Remove and drain on paper towels.
- Serve while warm.

SPICY VEGAN DIP

Spices:

coriander, cumin, white pepper

Ingredients:

1 cup of cooked pinto beans
1 cup of spicy salsa
1 tablespoon of ground cumin
2 tablespoons of ground coriander
1 chopped jalapeno
salt and white pepper.

Directions:

- Put all ingredients in a bowl and blend.

- Serve with wedges, flat bread, cucumber/carrot/celery sticks or tortilla chips, could also be used in sandwiches.

SHRIMP SOUP

Spices:

black pepper, rosemary, celery seed, fennel seed

Ingredients:

2 litres chicken broth or fish stock or vegetable stock
 2 tablespoons rosemary
 5 cloves garlic, minced
 1 teaspoon ground black pepper
 1 teaspoon celery seed
 1/2 teaspoon fennel seed
 1 cup clam juice
 1/2 (6 ounce) can tomato paste
 1 cup butter
 1 cup white wine
 2 pounds shrimp, with tails

Directions:

- Pour broth/stock into a large pot, and mix in rosemary, garlic, pepper, celery seed, fennel seed, clam juice, tomato paste, and butter. Bring to a boil, reduce heat to low, and simmer for one hour, stirring occasionally.
- Stir the wine into the soup, and continue to simmer and occasionally stir for two hours.
- Just before serving, stir in the shrimp. Continue cooking for three minutes, or until the shrimp are opaque. Serve with bread.

GARAM MASALA SALMON

Spices:

curry powder, garam masala

Ingredients:

3/4 cup dry white wine
 1/2 cup heavy (double) cream
 1/3 cup coconut milk
 2 tablespoons curry powder
 1 cup cold, unsalted butter, cut into pieces
 salt to taste
 1/4 cup sunflower oil
 8 (6 ounce) fillets salmon
 2 tablespoons garam masala
 salt to taste

Directions:

- Pour the white wine, cream and coconut milk into a saucepan.
- Season with curry powder.
- Bring to a light boil over medium-high heat, then reduce heat to medium-low, and simmer until the liquid has reduced to 1/2 cup, about 10 minutes.
- When the liquid has reduced, turn heat to low, and whisk in the butter, a few cubes at a time, until all of the butter is incorporated.
- Do not allow the mixture to boil or else it will separate.
- When the butter is incorporated, season to taste with salt and set aside to keep warm.
- Heat the oil in a sauté pan over a medium-high heat until it begins to smoke. While the oil is heating, lightly season both sides of the salmon with garam masala and salt.
- Sear the salmon in the hot oil for three to four minutes on one side, then turn over, and continue

cooking for two to three minutes until done.

- Briefly drain on paper towels to absorb excess oil, then serve immediately with the curry butter sauce.

CINNAMON PASTRIES

Spices: cinnamon

Ingredients:

1 (8 ounce) packet of cream cheese
1 cup white sugar, divided
1 egg yolk
3 tablespoons ground cinnamon
18 slices bread, crust removed
3/4 cup butter, melted

Directions:

- In a medium bowl beat together the cream cheese, 1/4 cup sugar and egg yolk.
- In a small, shallow bowl, mix 3/4 cup sugar and the cinnamon.
- Spread one side of each bread slice with the cream cheese mixture.
- Roll the bread slices up like a swiss roll, and dip into the melted butter.
- Place each piece of bread in the sugar mixture, and coat evenly.
- Arrange in a single layer on a medium baking sheet.
- Cover with foil, and place in the freezer at least one hour, until frozen.
- Preheat oven to 175°C/350°F.
- Uncover the frozen bread rolls, and bake for 25 minutes in the preheated oven or until crusty and golden brown.

BLACK PEPPER COOKIES

Spices: cloves, cinnamon, black pepper

Ingredients:

3 eggs
2 cups packed light brown sugar
2 cups all-purpose (plain) flour
1/2 teaspoon baking soda (bicarbonate of soda)
1/2 teaspoon salt
1 teaspoon ground cloves
2 teaspoons ground cinnamon
1/2 teaspoon ground black pepper
1 cup finely chopped walnuts
2 1/2 cups raisins
2 tablespoons chopped candied lemon
1/3 cup icing sugar for decoration

Directions:

- Beat the eggs with the brown sugar.
- Stir in the flour with baking soda, salt, spices and pepper.
- Add the nuts, raisins and lemon and stir to coat.
- Pour the egg/sugar mixture into flour mixture and stir to make a stiff dough.
- Chill.
- Using a rounded teaspoonful of dough roll into balls with floured hands.
- Put on greased baking sheet.
- Bake at 190°C/375°F for 10-12 minutes.
- Sprinkle with icing sugar.