

Muammara (Turkish Aleppo Paste)

October 4th, 2020

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Aleppo Peppers are originally from the Mid-East, named after a city in Syria. Aleppo is also known regionally as the Hala by pepper, pul biber, or Turkish red pepper flakes. Most Aleppo available in the U.S. is imported from Turkey or grown in the United States. The Aleppo Pepper is typically smoked and dried and then ground into flakes. It is similar to Hot Paprika, but with a slightly higher heat level.

Ingredients:

- 2 large Red Bell Pepper
- 2 Tablespoon Olive Oil, divided
- 1.5 Ounces Shelled Toasted Walnuts
- 2 Garlic Cloves, minced
- 4 Tablespoon Tomato Paste
- 3/4 Cup Bread Crumbs
- 2 Tablespoons Pomegranate Molasses
- 2 Teaspoons Aleppo Pepper
- 1/2 Teaspoon Sugar
- 1/2 Teaspoon Sumac (or Za'atar)
- 1/2 Teaspoon Table Salt

Directions:

Preheat the oven to 425° F.

Lightly brush the Red Pimento with 1 tablespoon of Olive Oil

Roast the Pimento in the 425° F heated oven for 15 minutes.

Turn over the Pimento and roast for another 15 minutes.

Remove the Pimento from the oven and place into a small glass bowl.

Cover the bowl with plastic wrap for a few minutes to steam the Pimento.

When the Pimento has cooled enough to handle, peel the skin off and roughly chop the Roasted Pimento, discarding the skin.

In a blender or food processor, add the Roasted Pimento with 1.5 Tablespoon Olive Oil, Walnuts, Tomato Paste, Bread Crumbs, Pomegranate Molasses, Aleppo Pepper, Sugar, Sumac (or Za'atar), and Salt.

Blend into a smooth paste.

Serve:

Bring the Muammara up to room temperature before serving.

To serve, drizzle with Olive Oil. Garnish with a few chopped Walnuts and freshly chopped Parsely.

Serve with Ekmek Bread, Pita, Lavash Flatbread, or Lavash Crackers

Storage

Refrigerate in a sealed dish up to 3 weeks.