

Harissa Paste

April 13th, 2025

Prep Time: 00:30

Cook Time: 00:00

Harissa is a traditional pepper paste, originating from North Africa. While the heat level of Harissa can vary, based on the type (and the amount) of chiles that are used. For best results, you can use ancho chiles, or for a little more heat, guajillo chiles. Even more heat can be added by using chipotle peppers. Ancho chiles are dried/smoked poblano peppers. Guajillo peppers are dried/smoked mirasol peppers. Chipotle chiles are dried/smoked jalapeno peppers. Additional smokiness can be added with the inclusion of smoked paprika. Similarly, you can add more complex overtones with the inclusion of orange juice and a small handful of dried cranberries. This recipe makes about 24 Ounces.

Ingredients:

- 4 Whole Dried Chiles
- 4 Red Pimentos, oven roasted
- 6 Roma Tomatoes, oven roasted
- 6 Garlic Cloves, minced
- 2 Teaspoon Smoked Sweet Paprika
- 2 Teaspoons Ground Coriander
- 1 Teaspoons Ground Cumin
- 1 Teaspoon Caraway Seeds, roasted and ground
- 1 Ounce Dried Cranberries
- 1/2 Teaspoon Salt
- 1 Large Lemon, juiced
- 1 Tablespoon Orange Juice
- 2 Tablespoons Extra Virgin Olive Oil
- Additional Extra Virgin Olive Oil

Directions:

Oven roast the Pimentos and the Tomatoes.

Place the Dried Chiles in a medium bowl and cover with hot water.

Cover and set aside for half an hour while the Chiles re-hydrate.

After half an hour, drain the water. Remove the stems and seeds from the Chiles.

In a blender or food processor, add the Chiles, Pimentos, Garlic, Tomatoes, the Cranberries, the Ground Caraway, Coriander, Cumin, Smoked Paprika, Salt, the Lemon Juice, and the Orange Juice.

Blend into a paste. Stop the blender and scrape down the sides. Run the Blender again and drizzle in the Olive Oil until you reach the desired paste consistency.

Move into a glass jar. Cover with a thin layer of Olive Oil. Seal airtight and refrigerate up to 3 weeks. Apply a fresh layer of Olive Oil to cover the contents of the jar after using.