

Hummus Kawarma

Hummus Kawarma is the Lebanese name given to freshly chopped lamb. It is a meal or a starter in a bowl and one of the most sensational things you can put in your mouth. Have it with Fattoush or a similar salad (Tabbouleh) and pita.

Serves: 6 tastes

1 quantity hummus
Pine nuts, fresh chiffonade of parsley to garnish

Kawarma

1tsp Za'atar
½ tsp cinnamon
½ tsp sweet paprika
½ tsp black pepper
½ tsp allspice
½ tsp nutmeg
250gm lamb mince
1 Lebanese Eggplant
1 leek, diced
1 tbsp olive oil
1 tbsp tomato paste
½ cup water
½ lemon, juiced



1. Collect all spices in a small bowl.
2. Heat oil in a fry pan over medium heat, add leek and cook for 3-5 minutes or until soft
3. Add all dry spices and fry another minute.
4. Add lamb and diced eggplant and cook for about 5 minutes - be sure that it is all browned.
5. Stir in tomato paste and water, reduce heat to low and simmer until the liquid has evaporated.
6. Finish kawarma by checking the seasoning (salt) and adding fresh lemon juice.
7. Chiffonade fresh parsley for garnish.

Put the hummus in a shallow serving bowl (or plate) leaving a slight hollow in the centre. Spoon the warm kawarma into the hollow and scatter with the reserved chickpeas. Garnish with pine nuts and fresh chopped parsley.