

This recipe is certainly not ?Quick? but it?s well worth the time. We were pottering in the kitchen between us for most of the afternoon in shifts! Oh and we used pretty much every utensil we have?..

Ingredients for the Za'atar:-

You can make batches of this seasoning mix and keep them in a jar for future use.

2 Tbsp of Toasted Coriander Seeds
2 Tbsp of Toasted Cumin Seeds
2 Tbsp of Toasted Sesame Seeds
1 Tbsp of Oregano
1 Tbsp of Thyme
2 Tbsp of Sumac
1 Tsp of Chilli Flakes
Salt & Pepper to season

Method:-

(1) Grind up the Coriander, Cumin and Sesame Seeds.
(2) Combine with the remaining ingredients.

Ingredients for the schug:-

2 Jalapeños, trimmed

2 Handfuls of fresh Coriander
3 Garlic cloves, minced
¼ of a Tsp of ground Cumin
¼ of a Tsp of ground Cardamom
1 Tsp of lemon juice
Olive Oil
Salt & Pepper

Method:-

You can make this up to a week in advance and use it like hot sauce on anything.

(1) In a food processor, combine Jalapeños, Coriander, Garlic, Cumin, and Cardamom.
(2) Add lemon juice and Olive Oil until you have a texture you like.
(3) Season with Salt to taste.
(4) Set aside in the fridge.

Ingredients for the Tahini Cream Sauce:-

2 Tsp of Tahini Paste
220ml of Mayonnaise
Juice from ½ Lemon
Salt and pepper to taste
Water to thin

Method:-

(1) Combine and set aside in the fridge.

Ingredients for the Israeli salad:-

1 large Cucumber, seeded and diced
2 plum Tomatoes, seeded and diced
½ small Red Onion, diced

1 tablespoon of Olive Oil
Juice from ½ of a Lemon
Salt and Pepper to taste
½ Tsp of Za'atar

Method:-

(1) Combine all the ingredients in a medium bowl except the za'atar.
(3) Set aside in the fridge until you are ready to serve.
(2) Sprinkle on za'atar just before serving.

Ingredients for the Chicken:-

500g of boneless skinless Chicken thighs, trimmed and cut into cubes
1/2 Tbsp. Olive Oil plus more for frying
The Juice from 1/2 of a Lemon
¾ of a Tsp of ground Cumin
¼ of a Tbsp of Paprika
¼ of a Tsp of Allspice
¼ of a Tsp of Cinnamon
¼ of a Tsp of Chili powder
½ of a Tsp of Sumac
¼ of a Tsp of Garlic powder
¼ of a Tsp of Cardamom
Salt & Pepper to season

Method:-

(1) Marinade the Chicken in all the dry ingredients, Oil and Lemon juice in the fridge for a few hours.

(2) Fry over a medium heat until the Chicken is cooked and tender.

Ingredients for the latkes:-

2 Large Potatoes, grated and squeezed to death!
1 Egg, beaten
1 Tbsp all-purpose Flour (Gluten free for us)
½ of a Tbsp of Potato Starch (Optional)
¾ of a Tbsp of ground Cumin
¼ of a Tbsp of Paprika
¼ of a Tsp of Allspice
¼ of a Tsp of Cinnamon
¼ of a Tsp of Chili powder
½ of a Tsp of Sumac
¼ of a Tsp of Garlic powder
¼ of a Tsp of Cardamom
Salt & Black Pepper to season
Oil to fry

Method:-

(1) Dry the Potatoes very well with towels. Let them sit for 10 minutes for the starch to accumulate on the bottom.
(2) Add in the egg, flour and all the shawarma spice.
(3) Heat Oil in a frying pan.
(4) Scoop heaping spoonfuls of the Potato mixture and flatten slightly and fry until golden brown, for about 3 minutes, in batches.
(5) Flip and fry the other side.
(6) Drain on a rack over paper towels.

Drizzle the cooked Chicken with the remaining Lemon juice and serve immediately with

Latkes and all the toppings.