



KamerKook
Catering & kookworkshops

1001 Nights cooking workshop Amsterdam 2013

Resumé of recipes



In this booklet you can find a selection of recipes as used during recent [cookery classes in Amsterdam](#) from KamerKook.

The recipes serve 6 persons unless stated otherwise. Enjoy cooking!

We look forward to meeting you again.

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Hummus (paste of chickpeas)

Ingredients:

200	gr	chickpeas
2	tbsp	lemon juice or more
2		garlic cloves, crushed
1	tsp	ground cumin
		salt
100	ml	tahini (sesame seed paste)
4	tbsp	water
2	tbsp	extra virgin olive oil
1	tsp	paprika powder



Preparation:

Drain the chickpeas and rinse. Reserve a few whole chick peas for serving.

Combine the chickpeas, lemon juice, garlic, cumin, salt, tahini, and water in a food processor, and blend to a creamy purée.

Add more lemon juice, garlic, cumin or salt to taste. Turn out into a dinner plate, and make smooth with the back of a spoon. Drizzle with extra virgin olive oil and scatter with the reserved chickpeas.

Serving:

Sprinkle with paprika powder and serve with pita bread or other flat bread, warmed in a moderate oven for three minutes, and cut into quarters.

Roasted Eggplant with Yogurt (Yogurtlu Kozlenmis Patlican)

Ingredients:

1		eggplant
250	ml	Turkish yogurt
3	tbsp	olive oil
2		cloves of garlic, mashed/grated
½	tsp	salt (to taste)

Preparation:

Pick the skin of the eggplant with a knife and roast it over a grill or in the oven or directly above the gas flame till they get soft and blackened. Remove the skin and cut the innerparts into small pieces.

Place olive oil and roasted eggplant in a pan. Cook them for about 4-5 minutes stirring occasionally, over medium heat. Then, stir in salt and garlic. Cook for 2 minutes and turn the heat off. Let it cool off.

Add the yogurt and mix well. Add salt to taste.

Roasted red pepper walnut dip

(Muhammara)

Ingredients:

2		roasted red peppers, drained
50	gr	roasted walnuts, chopped
2		cloves of garlic
1	tbsp	fresh lemon juice
½	tsp	ground cumin
½	tsp	hot red pepper flakes (optional)
2-3	tbsp	extra virgin olive oil
½	tsp	salt to taste



Preparation:

Roast the red peppers in the oven on a baking tray till slightly black. Remove the skins and the seeds.

Blend all the ingredients except the olive oil in a food processor until mixture is smooth. Stir in oil gradually. Transfer muhammara to a serving bowl and if desired, garnish with fresh flat parsley and / or mint.

Serve it with cruditées, pita triangles or fresh bread.

Yufka pastries with feta cheese (Sıgara böreği)

Ingredients:

250	gr	fresh cheese, drained and crumbled
		small bunch of flat parsley, finely chopped
		some chilli pepper
24		triangles of yufka (dough)
1		egg yolk
		baking oil (e.g. sunflower oil)

Preparation:

Mix cheese with parsley and some chilli pepper.

Dab the sides of a triangle with some egg yolk using a brush.

Put 1 large tablespoon of the filling near the base of the triangle and make a line.
Fold the two corners next to the base inwards. Then roll up the yufka dough / filling.
Close with some egg yolk.

Continue with the rest of the dough.

Deepfry in small portions in hot oil till golden brown.

Imam Bayildi

Serves 4

Ingredients:

2 large aubergines, around 500g each
150 ml extra virgin olive oil, plus extra for drizzling
2 red onions, sliced
2 yellow and/or red peppers, sliced
2 garlic cloves
½ tsp dried red chilli flakes
1 tsp cumin seeds
1 tsp oregano
2 tbs tomato purée
1 tbs sun-dried tomatoes
2 tsp red wine vinegar
handful flat leaf parsley, roughly chopped
1 lemon, zested

Preparation:

Pre-heat the oven to 180° C / 160 fan. Halve the aubergines lengthways and score with a deep cross-hatch, taking care not to go through the skin. Season with salt and pepper and drizzle with a little extra virgin olive oil before putting into a baking dish.

Cook the aubergines for 30 minutes or until the flesh is soft, then take out and leave to cool. Leave the oven on.

Put a large, wide pan on a medium heat and add the 150ml extra virgin olive oil. Sweat the onion, peppers and garlic over a medium heat for 15 minutes or until they have softened, stirring regularly.

When the aubergines are cool enough to handle, carefully scoop out the skin, keeping the skin in tact for later. Roughly chop the flesh and add to the pan with the vegetables.

Stir the vegetables and fry gently for another 10 minutes before adding the chilli, cumin and oregano. Cook the spices out for a couple of minutes then add half the tomato purée and all the sundried tomato purée. Stir again to make sure that everything is nicely coated and then sprinkle in red wine vinegar.

Turn the heat off. Stir in the parsley and lemon zest, season with salt and pepper.

Spoon the mix back into the aubergine skins and place them back in the baking dish.

Whisk the rest of the tomato purée into half a litre of boiling water. Add 2 tablespoons of extra virgin olive oil and season with salt and pepper. Pour into the dish between the aubergines so that it comes most of the way up the skin but does not flood over the top. Save any liquid you do not use.

Bake in the oven for half an hour and leave to cool for 10 minutes before serving with some of the cooking juices spooned over the top.

Tabouleh

Bulghursalad

Serves 6

Ingredients:

100	gr	dry bulghur (fine)
150	ml	hot water
½		red bell pepper
3		cherry tomatoes
½		cucumber
2	tbsp	lemon juice
3	tbsp	olive oil
1	tsp	cumin seeds (roasted)
1	clove	garlic
8	sprigs	flat parsley
4	sprigs	coriander
2		spring onions

Roman lettuce
pepper, salt (harissa)



Preparation:

Wash the vegetables and herbs.

Put the bulghur in a large bowl and add boiling water. Stir with a fork and cover with a plate or cling film. Set aside.

Cut red bell pepper, tomatoes and cucumber in tiny cubes (“brunoise”).

Cut spring onions (small rings).

Chop parsley, garlic and coriander finely.

Stir the bulghur again. Mix with the vegetables, herbs, oil and lemon juice. Add salt, pepper and cumin seeds.

Before serving, add some lemon juice, salt and / or harissa (a Tunesian spicy sauce) according to taste.

Spoon some tabouleh on the leaves of Roman lettuce.

Serve the leaves on a flat dish.

Grilled chicken with thyme and lemon

Ingredients:

800 gr chicken, roughly sliced
1 pickled lemons, in quarters
2 onions, diced
2 cloves of garlic, chopped
½ bunch of fresh thyme, leaves only
½ tsp cumin seeds, roasted
½ l chicken stock

salt and pepper
olive oil



Preparation:

Stirfry onions and garlic for 5 minutes in some olive oil on a low heat. Add leaves of thyme, cumin seeds and chicken stock.

Place grill on the stove and preheat it till smoking. Grill the pieces of chicken (slightly oiled with olive oil) to create dark-brown stripes. Set aside.

Add quarters of lemon and slices grilled chicken to the frying pan. Put on a low heat and let it simmer for 10-15 minutes. Add salt / pepper to taste.

Prawns with butter sauce (Tereyagli Karides)

serves 6

Ingredients:

500 gr large prawns
3 large cloves garlic, minced
2 tbsp olive oil
3-4 tbsp unsalted butter
¼ tsp dried crushed red pepper
1-2 tbsp chopped fresh parsley and / or coriander
black pepper
salt



Preparation:

Peel and devein the prawns. In a large skillet, sauté minced garlic in hot olive oil for 1 to 2 minutes. Add the butter and stir until it melts. Add the prawns and cook for 2 minutes. Stir in salt and red pepper.

Before serving : simmer for 4-5 minutes or until the prawns turns pink.

Sprinkle with fresh parsley and serve hot.

Almond and orange cake

Serves 12

Ingredients:

350	gr	oranges (organic)
6	pcs	eggs
200	gr	sugar
260	gr	almonds (grounded)
1	tsp	baking powder

Preparation:

Bring the oranges in a pan with water to the boil. Let them cook for about 45 minutes. Let them cool off, cut them and remove the seeds. Chop the oranges completely (including the peel) using a blender.

Preheat the oven (180°C).

Grease and line baking tins or use silicone baking moulds.

Beat the eggs. Add sugar, almond meal and baking powder. Mix well and incorporate the orange puree.

Put the batter in the prepared baking tin(s). Bake for 50-60 minutes. Cover the cake after 25 minutes with aluminium foil.

Take the cake out of the oven and let it cool off completely in the tin/mould.

Muhallabieh with pomegranate

Ingredients:

500 ml whole milk
4 tbsp of sugar
4 tbsp ground rice
½ tsp rose water

pomegranate arils to garnish



Preparation:

Place the milk (less 100 ml) and sugar in a saucepan; stir over medium heat; dissolve the ground rice in the 100 ml milk remaining; as soon as the milk starts to steam, pour the ground rice mixture and stir. When the mixture thickens, add the rose water and stir well. Set aside to cool off.

Pour into individual ramequins or bowls. Cool in the refrigerator uncovered. Serve cold and garnish with pomegranate arils.

Baklava

(for a baking tray with about 20 pieces)

300 gr nuts (walnuts, hazelnuts e.g.)
50 gr sugar
12 sheets of filo dough
100 gr melted butter



Syrup

150 gr liquid honey
100 gr sugar
100 ml water
1 tsp orange blossom water

Preparation:

Preheat the oven on 180° C.

Line the baking tray with baking paper (20x30 cm) and grease with some butter.

Cut the nuts. Mix with sugar.

Place 3 sheets of filo dough on top of each other; each covered with some melted butter. Sprinkle about 1/3 of the nuts / sugar on the sheets. Repeat with filo dough and nuts. End with 3 layers of buttered filo dough.

Cut the top layer diagonally (about 4x4 cm) and grease with some melted butter.

Bake the baklava in about 20 minutes in the oven till golden brown.

Meanwhile, prepare the syrup:

Mix water, honey and sugar in a pan and bring to the boil. Let it simmer for a few minutes. Add a few drops of orange blossom water.

After baking, pour on the syrup and let the baklava cool off.