



Coriander

Moroccan Chermoula

A bright and flavoursome condiment to add a touch of North African colour and flavour to chicken, fish, soups and stews.

INGREDIENTS

50g fresh coriander
50g fresh parsley
3 cloves of garlic
25g preserved lemon
1 tbsp lemon juice
70ml virgin olive oil
1 tsp coriander seeds
1 tsp cumin seeds
½ tsp paprika
pinch of cayenne pepper
½ tsp salt

METHOD

1. Lightly toast the coriander and cumin seeds in a pan over a medium heat until golden.
2. Tip the seeds into a small food processor. Add the remaining ingredients and blitz together into a medium-coarse paste.