

Mezze Platter

Mezze platter take your party to a whole new level. This Mediterranean platter becomes the showstoppers at any small or big gathering. The best part about Mezze platter is it simple to make. our recipes included with Lavash, pita bread, crackers, olive, cashews, Almonds, and Walnuts.

Hummus

Ingredients

- Chickpeas (Kabuli chana)
150 grams
- Garlic 2 cloves
- Salt to taste
- Tahini 3 tablespoons
- Olive oil 4 tablespoons
- Lemon juice 1 tablespoon
- Red chili powder 1/2 teaspoon

Method

1. Soak the chickpeas overnight. Drain and boil in freshwater till soft. Cool and remove the skin and put them in a food processor container.
2. Add garlic, salt and tahini, and blend. Add two tablespoons of olive oil and blend. Add lemon juice and continue to blend till smooth.
3. Transfer into a serving bowl and chill in the refrigerator, just before serving drizzle the remaining olive oil. Sprinkle red chili powder.



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Muhammara

Ingredients

- Red capsicum 3 medium
- Onion finely chopped 1 large
- Cumin seeds 1 teaspoon
- Olive oil 1 tablespoon
- Walnuts finely chopped 2-3 tablespoon
- Red chili powder 1 teaspoon
- Garlic cloves finely chopped 6-8
- Juice of 1 lemon
- Extra virgin olive oil 3 tablespoon
- Salt to taste
- Pomegranate juice 2 tablespoon
- Fresh white breadcrumbs ¼ cup
- Fresh mint leaves for garnish

Method

1. Roast capsicums on direct flame till their skin gets charred. Peel and chop the capsicum roughly.
2. Heat olive oil in a non-stick pan, add cumin seeds and onions and sauté for 2-3 minutes. Add walnuts and red chili powder and sauté for a minute. Remove from heat, cool down to room temperature.
3. Put the sautéed mixture in a mixer jar, add garlic, lemon juice, capsicums, and extra-virgin olive oil and grind to a coarse paste. Transfer this into a bowl. Add salt, pomegranate juice, and fresh breadcrumbs and mix well.

Tzatziki

Ingredients

- 1½ cups yogurt
- 1 medium cucumber
- Peeled and grated
- 1 tablespoon chopped garlic
- 1 tablespoon chopped fresh dill
- Salt to taste
- Crushed black peppercorns to taste
- ¼ teaspoon lemon juice
- A fresh parsley sprig for garnishing

Method

1. Combine yogurt, cucumber, garlic, dill, salt, crushed peppercorns and lemon juice in a bowl and mix well.

