

# yallateef

## Ingredients

- 1 large onion (quartered)
- 4 garlic cloves
- ½ bunch parsley
- 1 bunch coriander
- 200g cashew pieces
- 200g ground pistachio
- 1 cup olive oil
- 1 tsp sea salt
- 1 tsp sweet paprika
- 1 tsp dried mint
- 1 tsp crushed black pepper
- 1 tsp Aleppo pepper
- 1 tsp chermoula mix
- ½ tsp chilli powder

## Method

- Place the onion in In a food processor & coarsely blend
- Add the remaining ingredients in the following order, processing after each ingredient: garlic, parsley, coriander, nuts, oil & finally the spices
- Use as a condiment with fish, chicken or lamb. Use as a marinade for any grilled or baked dish