



Stuffed Zucchini and Vine Leaves with Braised Lamb Cutlets and Tomato Salsa

Main Course, Serves 8

Stuffed Zucchini and Grape Leaves:

200 g./7 oz. white rice
 300 g./11 oz. minced lamb
 300 g./1 2/3 cups finely diced tomato
 100 g./3/4 cup diced onion
 80 g./1 1/2 cups finely chopped parsley
 Salt and pepper to taste
 Cinnamon to taste
 40 grape leaves packed in vinegar, drained and rinsed
 24 baby zucchini, halved and hallowed out
 200 g./1 1/4 cups peeled, chopped tomato
 500 ml./2 cups chicken stock

Lamb:

100 ml./7 tbsp. clarified butter
 32 lamb rib chops, Frenched
 Salt and pepper to taste

For the Stuffed Zucchini and Grape Leaves:

- Soak the rice in warm water for 2 hours; drain, rinse 2 to 3 times, and drain again. Put the rice in a bowl and add the lamb, diced tomato, onion and parsley. Stir in salt, pepper and cinnamon to taste.
- Boil the grape leaves in water to cover for a few minutes to minimize the vinegar taste. Drain and pat dry.
- Stuff the zucchini with the rice mixture and lay carefully in the bottom of a heavy pot. Stuff the vine leaves with more rice mixture, roll up, and place on top of the zucchini. Top with the peeled chopped tomatoes and chicken stock. Cover the pot and place over low heat and cook gently for 1 1/2 hours.

For the Lamb:

- Heat the clarified butter in a large skillet until very hot. Sprinkle the lamb with salt and pepper. Working in batches, sauté the lamb in the butter until nicely browned.
- Remove the grape leaves and stuffed zucchini from the pot. Add the chops to the pot, cover, and cook 1/2 hour longer.

To Serve:

- Spoon some of the sauce from the pot onto serving plates and top each with four lamb chops. Place stuffed zucchini and grape leaves on each plate and serve.

Date Bavaois with Mint Leaves and Saghai Dates

Dessert, Serves 12

Date Bavaois:

250 ml./1 cup crème brûlée mixture
 250 ml./1 cup milk
 20 g./3 tbsp. gelatin
 25 ml./2 tbsp. warm water
 125 g./4 1/2 oz. date paste, soaked in water until soft
 250 ml./1 cup heavy cream

Topping:

100 ml./7 tbsp. water
 25 g./1 oz. Arabic green coffee beans
 75 ml./1/3 cup date syrup, plus more to drizzle on top
 10 g./4 1/2 tsp. gelatin
 30 ml./2 tbsp. cold water

To Serve:

Dates to garnish
 Mint leaves to garnish

For the Date Bavaois:

- In a large bowl combine the crème brûlée mixture and milk.
- In another bowl soak the gelatin in the water. When softened, put the gelatin into a glass bowl and microwave until it is melted. Stir the gelatin and date paste into the crème brûlée mixture.
- Whip the cream until it holds soft peaks. Fold the cream into the crème brûlée mixture. Pour the mixture into individual ring moulds and place it in the freezer for about an hour to get firm.

For the Topping:

- Bring the water to a boil and add the coffee. Cook for one minute, remove from the heat and strain the liquid into a bowl. Add the date syrup and mix well.
- Soak the gelatin in the cold water until it softens, and then microwave it until it melts. Add it to the topping mixture and stir well.
- Remove the ring moulds from the freezer and pour the topping on top. Chill again until set.

To Serve:

- Unmould a bavaois on each serving plate. Garnish with dates and mint leaves. Drizzle date syrup around the plate as a sauce.



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