



Tabbouleh with Sea Scallops and Sambousek of Halloumi Cheese

Appetiser, Serves 4

Tabbouleh and Scallops:

100 g./4 oz. bulgur wheat,
rinsed and cooked
Leaves from 3 bunches
flat-leaf parsley, chopped
Leaves from 1/2 bunch mint
100 ml./7 tbsp. lemon juice
120 ml./8 tbsp. olive oil
Salt and pepper to taste
3 medium tomatoes, diced
50 g./1/2 cup diced onion
12 large sea scallops
Grated ginger to taste
Chili powder to taste

Sambousek:

325 g./3 cups all-purpose flour
5 g./1 tsp. salt
250 ml./1 cup olive oil
Water as needed
20 g./1/4 cup finely chopped onion
125 g./1 cup pine nuts
150 g./5 1/2 oz. halloumi cheese, grated
10 g./1/3 cup chopped parsley or cilantro
5 g./2 tbsp. chopped mint

To Serve:

Finely chopped pitted black olives

For the Tabbouleh and Scallops:

- In a bowl, combine the cooked bulgur, parsley, mint, lemon juice, and 90 millilitres/6 tablespoons of the olive oil. Season to taste with salt and pepper. Refrigerate until serving.
- In another bowl, combine the tomatoes and onion. Season with salt and pepper. Refrigerate until serving.
- Heat the remaining 30 millilitres/2 tablespoons olive oil in a large skillet. Sprinkle the scallops with ginger, chili powder, and salt and pepper to taste. Sear until just lightly browned and cooked through.

For the Sambousek:

- In a large bowl, combine the flour, salt, and all but 15 millilitres/1 tablespoon of the olive oil. Stir and sprinkle with water until you have a soft dough. Knead a few times, gather into a ball, and let rest 20 minutes.
- Meanwhile, heat the reserved 15 millilitres/1 tablespoon olive oil in a large skillet. Add the onion and cook until softened. Stir in the pine nuts and cook a few minutes. Remove from the heat; cool slightly. When cool, mix with the cheese, parsley and mint.
- Roll out the dough very thinly. Use a 7-centimetre/3-inch round cutter to cut out circles. Moisten the edges of the dough rounds, place a small amount of the filling on each, and pull up the edges to form a "purse." Press to seal. Fry or bake the purses until golden brown.

To Serve:

- Arrange the bulgur mixture on serving plates. Top with the tomato and onion mixture. Slice the scallops if they are very thick and lay them over the tomatoes; garnish with chopped olive. Place 2 cheese purses on each plate and serve.

Samaka Harrah (Grilled Sea Bass with Peppers and Tomato Concassé)

Main Course, Serves 8

150 ml./10 tbsp. olive oil
150 g./1 1/4 cups chopped onion
1 red bell pepper, sliced
1 yellow or green bell pepper, sliced
2 tomatoes, peeled, seeded and diced
10 g./2 tsp. tomato paste
Fish stock, as needed
Salt and pepper to taste
16 pieces sea bass (1.5 kg./3 1/4 lbs. total)

- Heat the olive oil in a large sauté pan over medium-low heat. Add the onion and cook for a few minutes. Add the bell peppers and cook until tender. Add the tomatoes, tomato paste, and enough fish stock to moisten; simmer until the tomatoes are softened. Season to taste with salt and pepper.
- Meanwhile, prepare a grill or preheat the broiler. Season the sea bass with salt and pepper. Grill or broil until just cooked through. Serve the sea bass topped with the bell pepper mixture.



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