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by Clarice

Kishkeh – Cold Mezze by Chef Hassan Al Naami



Ingredients

2 and 1/2 cup labneh
 3/4 cup yoghurt
 3 tbsp burghul
 1/2 tsp garlic
 3 tsp olive oil
 1 tsp fresh mint leaves
 3 tbsp walnuts
 1/3 tsp cumin powder
 1/4 cup pistachio
 Pomegranate seeds to garnish

Servings

4

Person

Preparation Time

30

min

Preparation

- 1 Soak the burghul in hot water for 20 minutes. Drain then press to extract the extra water.
- 2 Chop the mint leaves and garlic very finely and crush the walnuts and pistachios.
- 3 In mixing bowl place all ingredients except the pistachios and keep some olive oil for final touch. Mix everything until all ingredients mixed well together.
- 4 Serve in a bowl and garnish with a bunch of mint, pomegranate seeds and pistachio slivers.

Cooks Note

Chef Hassan Al Naami brings with him a decade worth of experience at **The Ritz-Carlton, Dubai**, where he has been bringing to life the culinary secrets from his kitchens. As the Executive Sous Chef of the resort, he now oversees the day-day to operations at **Amaseena (@amaseena_dubai)**, including crafting the menus and guiding his team to prepare exceptional Middle Eastern delights. With a bright smile and his favorite Mandi dish

ready to serve, he is often seen striking hearty conversations with our guests.

Bedouin-inspired tents, a star-filled sky and the sounds of live Arabic music create a sense of desert romance at Amaseena. Spark your imagination and palate at this Marina restaurant with a nightly buffet featuring Middle Eastern favorites and themed nights every Wednesday and Thursday. Guests can get acquainted with the aromas and flavours native to this region by enjoying family-style hot and cold mezzeh platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.
