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by Clarice

Dawood Basha by Chef Hassan Al Naami



Ingredients

5 Cups Minced Beef
1/2 Cup Onion (finely chopped)
4 Tbsp Ghee
3 Cups Onion (diced)
2 Tbsp Garlic
2 and 1/2 Cups Peeled Tomato
3 Tbsp Tomato Paste
1 Tbsp Cinnamon Powder
1 Tbsp Coriander Powder
1 Cups Vegetable stock
1 Tbsp Parsley (Chopped)
2 Tbsp Coriander (Chopped)
1/4 cup Pomegranate Syrup
2 Tsp Salt
1 Tsp White Pepper
1 Tbsp Pine nuts (for garnish)
Arabic flat bread and parsley leaves to garnish

Servings

6

Person

Preparation Time

2

hr

30

min

Preparation

- 1 Preheat the oven to 180 degrees Celsius. In a glass bowl, combine the minced beef and the diced onion, half of the cinnamon and coriander powder, and chopped parsley until mixed together. With the mixture, form into small balls.
- 2 Place the meatballs on a tray and roast in the oven for 5 minutes, or until half cooked.
- 3 To make the sauce, place a large pot on medium heat and add ghee, onion, garlic and sauté for 10 minutes until softened.

- 4 Then add the peeled tomato, tomato paste, water, remaining coriander and cinnamon powder and cook until the sauce has reduced a thickened slightly, then season with salt and white pepper.
- 5 Add the meatballs to the sauce, reduce the heat to low and simmer for another 10 minutes. In a hot pan, add little olive oil and sauté the pine nuts until it gets a golden colour.
- 6 To serve, place in a bowl and garnish with chopped parsley, Arabic flat bread and the toasted pine nuts (as desired).

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 mezze platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.
