



# 'Handmade' Chermoula Paste

Chermoula originated from different countries in Africa, including Morocco, Tunisia, and Algeria. Like most pastes, Chermoula is made by combining herbs and spices that are fresh in flavour and fragrance. It is heaven rubbed on everything from meat, fish and chicken to root vegetables and potatoes.



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## Chermoula Paste

Makes ±150ml

### -Ingredients-

100ml extra virgin olive oil  
2 red peppers, blackened in the oven, skin and centre removed  
100g fresh coriander, finely chopped  
2 cloves garlic, peeled and mashed in a pestle & mortar  
Juice of 1 lemon  
2 tbsp sweet paprika  
1 tbsp ground cumin  
1 tbsp ground coriander  
1 tsp turmeric  
¼ tsp peri-peri powder  
½ tsp Maldon sea salt  
½ tsp black pepper



### -Method-

Blend all the ingredients in a food processor until you have a thick paste.

*Chef's Tip: "Remember this is a homemade product without any preservatives. Keep it refrigerated and use within 7 days."*



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## Lamb Shank with Chermoula paste

### -Ingredients-

600g lamb shanks  
2 large black mushrooms  
50g baby onions, peeled and roasted  
2 garlic cloves, roughly chopped  
250ml lamb gravy

### -Method-

Preheat the oven to 180° Celsius and prepare an oven roasting pan. Season the Lamb shanks with salt and seal in a hot pan with oil. Remove the lamb shanks from the pan and place it in the oven roasting pan. Add the other ingredients and ensure the lamb shank is well covered with the lamb stock. Cover the pan with foil and put it in the oven for 3 hours. Remove from the oven and rub 1 tablespoon of Chermoula paste. Serve with mash potatoes or Cous Cous.



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