

Syrian Fattoush

<p>Equipment:</p> <p>Chopping board Knife Large bowl Measuring cups and spoons Garlic crusher Lemon squeezer Frypan</p>	<p>Ingredients:</p> <p>Dressing</p> <p>3 garlic cloves, crushed 1 tsp salt 2 tsp sweet paprika 2 tsp sumac 2 tbsp olive oil 2 tbsp lemon juice</p> <p>Salad</p> <p>2 Lebanese cucumbers 2 medium tomatoes Handful of baqli leaves (purslane) Handful of finely sliced radish 4 leaves iceberg lettuce ½ red capsicum ½ green capsicum ½ cup of mint ½ cup flat leaf parsley chopped 3 spring onions, chopped 1 toasted pita bread/Lebanese bread</p>
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What to do:

1. Crush the crushed garlic and mix the salt, paprika, sumac, olive oil and lemon juice in a small bowl. Put this aside.
2. In a large mixing bowl add the following; cucumbers cut into 1cm pieces, tomatoes cut into eighths, baqli leaves, radish, lettuce roughly torn, the red and green capsicum cut into 2cm squares, fresh herbs and the spring onions.
3. Toast the Lebanese bread. This may be done in a griller, or dry fried in a saucepan. To dry fry means with no oil.
4. At the very last moment add the bread, torn into small rough pieces. If you add the bread too early it will become soggy and very unappealing.
5. In the split second before eating pour the dressing over the salad and toss well. Serve.

NB. More sumac or lemon can be added if desired.