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**MOROCCAN LUNCH FOR 6  
IN MARRAKECH**

BRIOUAT STUFFED  
WITH GOAT CHEESE AND CHIVES  
FRIED EGGPLANT TART  
CREAM OF ZUCCHINI SOUP  
TAGINE OF CHICKEN  
FRESH SALAD GREENS  
POACHED PEARS  
PALMERAIE  
MOROCCAN MINT TEA

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**BRIOUAT STUFFED WITH GOAT  
CHEESE AND CHIVES**

Makes about 18 triangles

In Morocco we used *warka*, the paper-thin pastry used for making *brik* and *pastilla*, but phyllo is a good substitute.

- 1 cup of plain goat cheese, softened
- 1/4 cup chopped chives
- Salt and pepper, to taste
- 6 sheets of phyllo dough
- Safflower (or peanut) oil, for frying
- Spicy Tomato Dipping Sauce (recipe follows)

1. Mix together goat cheese and chives. Season to taste with salt and pepper, and set aside.
2. Place one sheet of phyllo dough on a clean work surface, and cover the remaining sheets with plastic wrap and a lightly moistened clean dish towel to keep them from drying out.
3. Cut phyllo lengthwise into three 3-inch-wide strips. Place a heaping teaspoon of the goat cheese mixture at the bottom center of each strip of pastry, and fold one corner of phyllo over the filling. Continue folding the bottom corner up, retaining a neat, triangular shape until you get to the top. Tuck the last protruding bit of pastry into the last fold.
4. Deep-fry the triangles in batches in safflower oil until golden brown, about three minutes. Place briouat briefly on a paper towel to soak up any excess oil. Serve hot with spicy tomato dipping sauce.

**Spicy Tomato Dipping Sauce**

- 2 pounds vine-ripened tomatoes, cored
- 1 shallot, finely sliced
- 1 tablespoon olive oil
- 2 garlic cloves, peeled
- 1/2 teaspoon ground ginger
- 1/4 teaspoon cayenne
- Salt, to taste

1. Cut up the tomatoes, and set aside.
2. In a large pot, sauté the shallot in olive oil. Add tomatoes and whole garlic, and simmer for 10 minutes. Add spices.
3. Puree in a blender or food processor. Add salt to taste.

**FRIED EGGPLANT TART**

Makes 2 tarts

**Crust**

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 12 tablespoons (1 1/2 sticks) cold unsalted butter
- 4 tablespoons cold water

1. In a bowl, combine flour and salt. Cut in butter with a pastry blender, or work lightly with the tips of your fingers, until the mixture looks like cornmeal.
2. Sprinkle dough with water a little at a time, and stir or knead lightly until it forms a ball. Divide the ball in two, and shape into 2 discs. Wrap in plastic wrap and refrigerate for 15 minutes.
3. Roll out 1 disc on a clean, floured surface, always from the center out, to a thin 12-inch circle. Place in a 9-inch tart pan. Press in with your fingers, and trim the edges. Prick the bottom with a fork. Set aside. Repeat with the second disc.

**Filling**

- 2 medium eggplants
- 3 tablespoons olive oil, plus more as needed
- 6 vine-ripened tomatoes
- 1/2 to 1 teaspoon ras al hanout, available in Middle Eastern food shops, or ground cumin
- Salt, to taste
- Extra-virgin olive oil, for drizzling

1. Cut eggplants into 1/2-inch-thick slices, place in a colander in the sink, salt lightly and let sit for 30 minutes. (This allows bitterness to sweat away.) Drain the slices well, and blot dry with paper towels.
2. Heat 3 tablespoons olive oil in a 12-inch skillet. Add eggplant slices and cook until golden, 3 to 4 minutes per side, adding more olive oil as necessary.
3. Place slices on a paper towel to absorb excess oil. Lightly sprinkle with a pinch of ras al hanout.
4. Preheat the oven to 300°. With a sharp paring knife, put a small X at the bottom of each tomato. Drop them into boiling water for 30 seconds. Remove with a slotted spoon; the skins should peel off easily. Core tomatoes, and slice into 1/2-inch-thick rounds. Roast tomatoes for 30 minutes, until about half their moisture evaporates.

5. Increase the oven to 350°. Assemble fried eggplants and roasted tomatoes evenly around the tart shell. Sprinkle the tomatoes with a little salt; sprinkle the tarts with the remaining ras al hanout. Drizzle with extra-virgin olive oil. Bake for 35 to 45 minutes, until crust is golden.

**CREAM OF ZUCCHINI SOUP**

Serves 8

This is delicious paired with Emmerich Knoll Grüner Veltliner "Federspiel," a slightly peppery Austrian white wine.

- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 tablespoons butter
- 1 onion, finely diced
- 6 to 8 medium zucchini (about 8 ounces each), peeled and coarsely chopped
- 3 inches fresh ginger, peeled and coarsely chopped
- 1/2 teaspoon freshly ground black pepper
- 6 cups low-sodium chicken broth
- Salt, to taste
- 1 cup plain yogurt, plus more for garnish
- 2 teaspoons preserved lemon\* (about 1/4 teaspoon for each bowl)
- A few leaves of mint, whole or finely chopped

1. Heat 1 tablespoon of oil and 1 tablespoon of butter over medium heat; add the onions, and sauté for 5 to 7 minutes, until transparent.
2. Add zucchini and ginger, and stir to coat with oil. Add pepper. Cover with broth, and simmer until soft.
3. Blend soup with an immersion blender or in batches in a regular blender. Add water if necessary, and simmer for another 5 minutes. Add salt. Remove from heat. Add the remaining butter and oil, and the yogurt. Stir well to combine. Garnish with additional plain yogurt if desired, as well as preserved lemon, a drizzle of olive oil and the mint.

**FRESH SALAD GREENS**

Serves 6

- 10 ounces fresh lettuce
- 1/2 cup snipped chives
- 1 fennel bulb, cored and very thinly sliced
- Extra-virgin olive oil, for tossing
- Salt, to taste
- Fresh ground pepper, to taste
- 1/2 cup pomegranate seeds
- 1/2 cup chopped pistachio nuts

1. Pick a basket full of fresh lettuces from your garden or a friend's garden,