

Lior Lev-Sercarz <https://www.laboiteny.com>

Recipes have been written to include the famous spices of our chef who is known for his magnificent blend of flavors. These can be ordered from his store; just click on the link. Take a moment to enjoy going through his store. You have also been provided with alternatives that may be readily available.

Charred Eggplant

1 medium sized eggplant

1 lemon

Olive oil

1/3 cup of tehina

Salt

[Urfa](#) chili (Click to purchase or substitute with some red chili flakes to your taste of heat).

Directions:

1. You can cook the eggplant in a few ways. I love placing it straight in a wood fire till burnt on the outside or charring it on an open flame on the stovetop. You can also cook it under the broiler.
2. Once charred and soft inside peel the skin and place the eggplant on a serving plate. Using a fork smash it to cover the bottom of the plate. Season with lemon juice, olive oil, salt and some urfa chili.
3. Drizzle the raw tahina on top of the eggplant.

Freekeh and Feta

1 cup [freekeh](#) (click to purchase or it can be substituted with Farro or Barley)

1 cup crumbled feta cheese

½ cup diced onion

2 tsp [Curcumade](#) spice (click to purchase or it can be substituted with Turmeric)

2 tsp [Tangier](#) spice (click to purchase or it can be substituted with Ras el Hanout or garam masala)

Olive oil, salt

Materials:

For this recipe I used a round 9-inch glass oven proof dish but you can use

anything else similar or even a frying pan that is ovenproof.

Directions:

1. Preheat your oven to 350°F.
2. Place a frying pan on the stove and heat up about 2 Tbsp of olive oil over medium heat. Add the onions and season with salt. Cook for about 5 minutes. Add the spices, stir well, and continue cooking for 5 more minutes.
3. Add the freekeh and cook for another 2 minutes, coating the grain evenly with oil. Add 2 cups of water, mix well, and bring to a simmer.
4. Carefully transfer to a glass dish and place in the oven (or just transfer the frying pan if it is ovenproof) and cook for about 25 minutes or until all the water has been absorbed.
5. Sprinkle the crumbled Feta on top and serve.

Labne Parfait

Halva Labne Cream

1/2 cup labne

1/3 cup halva cream (see below)

2 tbs tahina

1 tsp [Orchidea N34](#) Spice (click to purchase or it can be substituted with 1/2 teaspoon ground ginger & 1/2 teaspoon cinnamon)

The Parfait

2/3 to 3/4 cup granola (your favorite kind)

1 1/2 cup cherries, de-stemmed, washed, cut in half, & pitted (or any berry if cherries are not in season).

Optional topping: Halva floss and Orchidea

Directions:

1. In a bowl whisk together the labne, halva cream, tahina and Orchidea spice. You can make this ahead of time and keep it refrigerated.
2. Spoon a bit of the cream in the bottom of a glass or bowl and top with some granola and cherries. Repeat twice more with the same layers.
3. You can finish it with a sprinkle of Orchidea spice and a bit of halva floss.

[Halva cream](#) is a spread made with halva. (click to order or substitute with regular halva).

[Halva floss](#) is optional (click to order).

