

# 111 BISTRO

## SHAKSHUKA

### Shakshuka

3 Tbsp. Extra-Virgin Olive Oil  
1 Lg. Onion, halved and thinly sliced  
1 Lg. Red Bell Pepper, seeded  
and thinly sliced  
3 Each Garlic Cloves, thinly sliced  
1 tsp. Ground Cumin  
1 tsp. Sweet Paprika  
1/8 tsp. Ground Cayenne, or to taste  
1 (28-oz.) can Whole Plum Tomatoes with  
their juices, coarsely chopped  
3/4 tsp. Kosher Salt, plus more as needed  
1/4 tsp. Black Pepper, plus more as needed  
5 oz. Feta, crumbled (about 1 1/4 cups)  
6 each Large Eggs  
1 each Head of Cauliflower  
Harissa Powder  
Chopped Cilantro, for serving  
Hot sauce, for serving

Trim outer cauliflower leaves.  
Trim stem to the center of the head leaving  
enough to keep the head intact.  
Rub head with olive oil and harissa.  
Bake or sous vide until tender.  
Sweat vegetables and spices in oil until tender.  
Add tomatoes seasoning to taste.  
Stew an additional 15-20 min until vegetables  
are cooked well.  
Drop eggs into pot of boiling water for 6 min.  
Remove and immediately shock in an ice bath.  
Peel the eggs and bake with the stewed vegetables.  
In a cast iron or enamel dish ladle some stew  
over two eggs.  
Place the cauliflower on top and bake at 400  
for approximately 5-8 minutes.  
Top with some fresh cilantro and dukkah.

### Dukkah

1 C. Pepita  
1/2 C. Pistachio  
1/4 C. Sesame Seeds  
3/4 tsp. Fennel  
1 tsp. Coriander Seeds  
1 tsp. Ground Cumin  
Salt to taste

Toast all but cumin and salt  
Add to grinder or food processor and pulse  
Add cumin.  
Add salt to taste.

