Chermoula – a North African Marinade

Chermoula, a North African marinade, is an indispensable kitchen staple for me, much like it is in the countries it comes from: Libya, Tunisia, Algeria and Morocco. We use it in so many different ways, most certainly in tagines but also as a marinade for all sorts of fish and seafood recipes. I also love to use it to add flavour to couscous and rice dishes. In its basic form, it shares certain characteristics with the Argentinian chimichurri, with its oil, herbs and garlic.

# Ingredients

* 1 Tbsp liquid saffron
* half the pulp from the preserved lemon, finely chopped
* 3 cloves of garlic, finely chopped/crushed
* one small handful of fresh cilantro, chopped
* one small handful of fresh parsley, chopped
* 1 tsp ground ginger
* half tsp black pepper
* half tsp ground turmeric
* 1 Tbsp sweet paprika
* 1 tsp cumin
* 1 tsp coriander
* 1 tsp salt

# Instructions

1. Place all the ingredients in a chopper and blitz to a smooth paste.

By Azlin Bloor