

## SALMON KIBBEH WITH GROUND SHRIMP, PINE NUTS AND STEWED PEPPERS

Makes 14-16 Kibbeh

2 1/2 tablespoons olive oil  
1 small purple onion, finely sliced  
1 clove garlic, finely diced  
1/2 cup (100g) chopped fresh shrimp meat  
grated rind of half a lemon  
2 red bell peppers, roasted, peeled and thinly sliced  
1/3 cup (60g) fried pine nuts  
1/2 teaspoon salt  
1/4 teaspoon black pepper

3/4 cup (200g) fine white bulgur or cracked wheat  
10 oz (300g) fresh Atlantic salmon, finely ground and chilled  
2 purple shallots, finely chopped  
1 very small red bird's-eye chili, deseeded and finely chopped  
1/2 teaspoon ground allspice  
Freshly ground white pepper  
1 teaspoon sea salt  
1 tablespoon extra-virgin olive oil  
olive oil for shallow-frying

To make the filling, heat the oil in a large heavy-based skillet. Sauté the onion and garlic for about five minutes until they soften but do not color. Add the shrimp and lemon rind and fry until it colors a rosy pink; using a spoon to break it up thoroughly. Add the peppers and pine nuts, and season with salt and pepper. Mix everything together. Remove from the heat and cool.

To prepare the kibbeh shell, begin by soaking the bulgur in plenty of cold salted water for about 10 minutes. Now, using your hands, squeeze out as much water as you can, then top into a dish towel and twist to extract even more.

Put the bulgur or cracked wheat into a mixing bowl with the salmon, shallots, chili, seasonings and extra-virgin olive oil and mix everything together. Put the mixture through a mincer, then refrigerate until chilled.

To make the kibbeh, put a small lump of the shell mixture in the palm of your left hand and roll it into a smooth oval shaped ball. Using the forefinger of your right hand, make an indentation in the ball and start to shape it into a hollow shell. Try to make it as thin and even as you can. Fill the shell with a teaspoon of the filling, wet the edges of the opening with cold water and pinch it closed. You are aiming for a small torpedo-shaped dumpling, with slightly tapered ends. Leave the stuffed kibbeh in the refrigerator, covered, until you are ready to cook them.

When you are ready to cook the kibbeh, heat the oil in a skillet and shallow-fry the kibbeh in batches, turning them to ensure that they're a deep golden brown all over. Drain them on paper towels and serve them piping hot.