

## VEGAN TAHINI KIBBEH // TAHINOV BAHKI GOLOLAG (keufteh)

### filling:

12 oz onion, finely diced  
1/3 teaspoon ground coriander seeds (զիւն)   
1/8 teaspoon cumin  
1/8 teaspoon allspice (դարսպղպեղ)  
1/8 teaspoon white pepper  
1/8 teaspoon black pepper  
1/3-to-1/2 teaspoon red Aleppo pepper  
1/2 cup tahini (not too runny)  
1.5 oz walnut, coarsely chopped  
1 tablespoon fresh parsley, minced  
1/2-to-3/4 teaspoon salt, as needed

### shell dough:

1 1/2 cups extra fine No.1 bulgur (բլղուր, ցորենի ձավար)  
3/4 cups water, plus 1/3 cup and more as needed  
1 3/4 cups 2 tablespoons coarse semolina (բոկեղ, սիսիթ)  
2 1/4-to-3 teaspoons fine salt  
3/4 teaspoon red Aleppo pepper  
1 1/2 teaspoons ground coriander seeds (զիւն)  
1 1/2 teaspoons red pepper paste  
3 tablespoons wheat flour

### red sauce:

1/4 cup sunflower oil  
1 1/4 cups finely diced onion  
pinch of salt, plus more as needed  
12 cloves garlic, minced  
4 teaspoons ground coriander seeds (զիւն)  
1 1/2 tablespoons red pepper paste  
3-to-6 tablespoons water, to taste

Prepare filling. To a bowl, add onion, sprinkle with salt and let stand 20 minutes. Rub onions against each other, squeezing with your hands to do so, to release onion water (which is bitter) and wilt onions (do not cook). Rinse in cold water, drain well, and squeeze all water out; you will have to repeat this step several times. Spread between two layers of paper towel and press down until dry. Transfer into a bowl and mix in spices then tahini until thoroughly incorporated. Fold in walnut and parsley and season with salt. Refrigerate, covered, until needed.

Prepare shell dough. Mix bulgur with 3/4 cups of water and let stand for 15 minutes. Knead until mass starts to form a paste, adding an additional 1/3 cup of water and more as you do so. Add semolina and remaining shell ingredients. Knead to a soft, pliable, sticky but not wet dough-like consistency; add more water as needed. Cover with a damp cloth and rest for 30 minutes. Divide kibbeh shell dough into 60 equally-sized balls.

Assemble kibbeh. Have ready a bowl of cold water - to wet hands as and if needed when working. Working with one ball at a time, make an indentation on one side using your index finger. Keep gently rolling around to enlarge and thin shell walls. Spoon filling inside, push down and pinch ends together to seal and shape. Place onto a sheet pan and repeat; keep everything covered with a plastic wrap to prevent drying as you work.

Cook kibbeh. Bring a pot of salted and oiled water to a boil. Drop assembled kibbeh into the pot one at a time as you carefully move them around. Bring to a gentle boil on low-heat and cook until soft but not disintegrated; about 20-to-30 minutes. Remove to a platter with a slotted spoon. Bring pot back to a boil, lower the heat and proceed with the rest. Set aside until slightly cool and outer shell starting to firm up.

Prepare garlic sauce. Add onions and a pinch of salt into a saucepan and sauté until translucent. Add garlic, then coriander and pepper paste. Sauté for a couple minutes, adding water, until desired sauce consistency is reached then add salt as needed. Gently toss in cooked kibbeh. Serve at room temperature or slightly chilled.