# **KOUSA BIL TAHINIEH**

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# ingredients Tahinieh:

- ½ cup tahini
- 3 tbsp water
- ¾ tsp salt

- 1/4 cup lemon juice
- ½ cup plain yogurt
- 3 cloves garlic, crushed

## Zucchini:

- 4 large Magda zucchinis (750g), cut into ½-inch discs
- ½ tsp salt
- 3 tbsp olive oil

### Garnish:

- 1/4 tsp cayenne pepper
- Pinch of paprika
- 2 tbsp olive oil

#### instructions

- 1. In a bowl, add the tahini and water and whisk until a thick paste forms.
- 2. Add the salt and lemon juice, whisk until silky smooth. Add the yogurt and crushed garlic and whisk until well combined. Set aside.
- 3. Trim the zucchini ends then slice into ½-inch disks.
- 4. Lay flat on kitchen paper and sprinkle with salt on both sides. Let stand for 30 minutes to draw moisture out. Using a paper towel, pat dry.
- 5. In a heated pan over medium heat, add olive oil and panfry the zucchini discus until golden brown on both sides, 3 to 4 minutes per side.
- 6. To plate, add a dollop of tahinieh to a plate and spread around; top with the pan-fried zucchini and drizzle more tahinieh on top.
- 7. Sprinkle some paprika, a dash of cayenne pepper and drizzle with olive oil. Enjoy with your favourite toasted bread.

