KOUSA BIL TAHINIEH

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ingredients
Tahinieh:

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

- ¼ 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:

- ¼ 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.