



This flavoursome Middle Eastern recipe was provided by Ben Murphy at Enfield Civic Centre Café and has also been shared on the website of Holtwhites bakery in Enfield. Fattoush is a Syrian or Lebanese bread salad is designed to use up leftover bread.

Roast Vegetable Fattoush Salad with Bread Crusts by Ben Murphy (EN Café at Enfield Civic Centre)

Any time you have leftover bread, dry out the crusts in a low heated oven, or residual heat after cooking. Once it's dried out, store the bread in a airtight container and it will keep for months ready to use in this recipe.

Peel and chop 1kg veg of your choice (we recommend local and seasonal veg from Forty Hall Farm!) and roast in fennel, cumin and/or coriander seeds with olive oil until sweet and tender. Then Leave to cool.

Mix in a good handful of the dried crusts into the cooled veg and another handful of fresh mint leaves (reserve a few for garnish).

Make a dressing:

1/2 tsp cinnamon
1/2 tsp smoked paprika
200ml olive oil
100 ml white wine sherry vinegar
A pinch of salt and pepper

Mix all the above ingredients together to make the dressing, then add enough to the veg and bread mix that the bread starts to absorb the roasting juices and dressing, but not so much that they become soggy.

Drop into the centre of a nice serving dish and let the salad build in the middle of the plate and fill out naturally towards the sides.

Drizzle Pomegranate Molasses and/or Drop Pomegranate Seeds on top along with reserved mint leaves.