



Broad bean Bissara

■ 1,2 cup of dry broad beans, 1 clove of garlic, 1 tablespoon of caraway powder, 1 dessertspoon of sweet pepper powder, the juice of a lemon, 8 tablespoons of olive oil, salt and black pepper.

■ Put to cook the broad beans in a large pan of salted water, during approximately 35 minutes.

■ Drain broad beans, and with a small knife, remove the skin of broad beans. Mash them with the vegetable mill with garlic.

■ Put the mix in a pan, with cumin, the pepper, the juice of lemon and olive oil, let simmer about fifteen minutes. Add salt and pepper.

■ *It's the dish of poor in Morocco.
Eat with some slices of eastern bread.*

