



WFPB The Marrakesh Layer

From: Jeff Spurgess

Prep Time: 30 min

Serves: 20+

Cook Time: 1.5 hours

Instructions

- 1) Preheat oven to 450 degrees. Spread sliced Ropma's parchment lined baking sheet along with garlic heads. Roast for 25-30 minutes—until garlic is soft.
- 2) In a huge pot, diced onion, diced ginger, ½ of the celery diced, 1/2 of the carrots, 1/2 of the kale, 1/2 of the spices & bay leaves...sweat until everything is soft and happy. (30 min).
- 3) In a second pot, cook the red lentils per their instructions, drain and set aside.
- 4) Pluck grapes from stems and place on parchment paper that you had the Roma's and garlic in, roast grapes for 25-30 minutes until wrinkled, lightly blistered, and jammy.
- 5) Remove bay leaves. Add 3/4 of the Roma's, tomato paste and garlic to broth and blend with an immersion blender.
- 6) Add the staged items (carrots, kale, celery, Roma's), other 1/2 of spices, & lentils and cook until carrots are soft.
- 7) To assemble, place 8-12 grapes in the bottom of bowl, then soup, then Dukkah and pistachios.

Notes

We served this with Dukkah and pistachios infused sour dough.

Ingredients

- Vegetable Broth/stock – 3 boxes
- Lentils – 2 lbs bags
- Onion – 1 large
- Garlic – 3 full heads
- Ginger – 2 thumb sized pieces
- Celery – 1 full stock
- Kale—1 bunch shredded
- Roma tomatoes—2 lbs
- Tomato paste—I large can
- Carrots – 3 lbs
- Bay leaf—3 medium
- Cumin—4 teaspoons
- Ground Coriander—4 teaspoons
- Smoked Paprika—2 teaspoon
- Ground Cinnamon—1 teaspoon
- Salt – 4 tablespoons
- Pepper – 4 tablespoons

Bottomer:

- Black Grapes—3 lbs

Topper:

- Traditional Egyptian Dukkah Mix Seasoning of Nuts and Spices
- Pistachios

