



LAZY DAYS

These two dishes are ideal for dining alfresco during the holidays

HARISSA-SEARED CALAMARI WITH SPICED RICE

(Serves 4–6)

CHILLED

- 500g small calamari tubes
- 10–15ml harissa paste
- 30g butter
- *tzatziki (optional)

FRESH

- 1 lemon plus 30ml lemon juice
- 2 onions
- 1 clove garlic
- 1 carrot
- 30ml fresh mint
- lemon wedges
- pomegranate rubies (optional)
- fresh coriander and mint

STORE CUPBOARD

- 60ml olive oil
- salt and milled black pepper
- 5ml ground cumin
- 300g basmati rice
- 3ml ground turmeric
- 1x 410g tin lentils

*To make your own tzatziki

- 25ml Greek-style yoghurt
- 5ml honey
- 5ml crushed garlic
- 1 small Mediterranean cucumber
- mint
- salt and pepper