

# Algerian Cuisine

## Bourek bel Kefta

**Ingredients:** (Make about a dozen Boureks)

- 250 grams ground beef
- 1 tbsp vegetable oil
- 1 medium onion, finely chopped
- ½ tsp all-spice
- Pinch ground cinnamon
- 2 tbsp fresh parsley, finely chopped
- Ground black pepper
- ½ tsp salt
- 2 eggs, lightly beaten
- cheese (laughing cow cheese or Swiss cheese)
- 1 package of spring rolls
- Vegetable oil for frying



**Instructions:**

1. Heat the oil in a pan on medium heat, add the onions. Cook until soft and transparent, but not browned.
2. Add the ground meat, salt, black pepper, spices and mix everything (keep the ground meat “grainy” and separate), stir until the meat is not pink anymore, about 5-7 minutes.
3. Reduce the heat to medium-low, and add the beaten eggs. Stir constantly until the mixture becomes creamy but do not allow the eggs to scramble. Remove the meat mixture from the pan into a plate, add the parsley and set aside to cool.
4. Fill each spring roll with 2 teaspoons of the meat mixture add 1teaspoon of cheese and roll into cigars. At this point, you can put the boureks in the fridge until ready to fry.
5. In a medium pan, heat about ½ inch of oil, and fry the boureks, turning once, until golden brown on each side. Drain on a plate lined with paper towel.
6. Serve hot.

*Recipe from: <https://patch.com/michigan/westbloomfield/make-it-today-fry-it-tomorrow-bourek-with-spiced-ground-beef>*

## Chicken with Olives Tadjine (Tadjine Zitoun)

**Ingredients:** (up to 6 people)

- 3 chicken thighs and 1 chicken breast
- 2 chopped onion
- 3 cloves of garlic, minced
- 3 carrots
- 150 grams of mushrooms
- Green olives (about 1cup)
- Oil
- Salt
- 1 tsp black pepper
- ½ tsp ginger powder
- ½ tsp of powder cinnamon
- ½ tsp of turmeric
- Thyme
- Bay leave
- 1 tbsp flour
- 1 freshly chopped parsley
- 1 (optional) stock cube
- Water



**Instructions:**

1. First season the chicken with salt and pepper.
2. In a stewpot heat the oil, sauté the chicken until the underside is a deep golden color, add the onions with carrots and mushroom, crushed garlic and spices as well.
3. Let simmer over moderately low heat, stirring occasionally, until the onion are cooked.
4. Crumble the stock cube of poultry
5. Cover with water, add the bay leaf and let cook over a low heat.
6. Meanwhile to remove excess of salt from the green olives, cover with water and bring to a boil for about 7 minutes.
7. At the middle cooking of the chicken, add olives.
8. At the end of cooking, mix flour with ¼ cup of water and poor this mixture over the cooked chicken.
9. Let simmer until the sauce become smooth. Sprinkle chopped parsley and serve warm. (Usually served with rice or French fries)

## Samsa (Almond Triangle)

**Ingredients:** (about 20 pieces)  
250 grams of ground almonds,  
160 grams of shredded coconut  
85 grams of sugar  
¼ tsp cinnamon  
1 lemon zest  
Orange blossom water,  
1 package of spring rolls  
1 jar of honey syrup  
Oil for frying



### **Preparation of SAMSA:**

1. In a bowl mix almonds, sugar, coconut, cinnamon, lemon zest and sprinkle with orange blossom until you obtain a paste.
2. Cut a piece of spring roll into 3 strips. Put a stuffing ball at the end of a strip and form a triangle.
3. Using a brush put a little egg white at the end of the strip to close the triangles.
4. Heat the oil and dip in the triangles.
5. Drain and dipped in warm honey syrup.

