

Tilba Cooks

Moroccan feast

Moroccopolitan cocktail – vodka with pomegranate, lemon, honey and mint

Lamb kefta with sumac sauce
Bessara – fava bean dip with khobz

Beetroot and orange salad
Lamb tagine with quince
Fish with chermoula and preserved lemons
Couscous with vegetables and herbs
Zaalouk – aubergine and tomato
Bakoula – spinach and kale
Taktoula – tomato, garlic and roasted pepper

Dates cooked in espresso
Almond and raisin fekkas
Orange and cardamom ghriba

Chocolate truffles
Buttermilk and almond basbousa
Mint tea



Victoria Somerville & Sally Pryor
Central Tilba NSW Australia
food@tilbacoooks.com.au
0409 642 211