

Did you know...

Piri piri, also spelled peri peri, is a type of chili that was originally produced by Portuguese explorers in South Africa. As such, piri piri sauce and seasoning is popular in both African and Portuguese dishes.

Piri Piri seasoning begins with crushed ground piri piri chilis. Different regions will have different recipes for their seasoning, but such herbs and spices that are typically included are: dried oregano, garlic powder, onion powder and ground cardamom.



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Spice Club



July 2024
Spice of the Month:
Piri Piri Seasoning



Red Lentil Cauliflower Burgers

Ingredients:

- 1/2 cup dried whole red/Indian brown lentils or other lentils (brown/green) or use 1 1/2 cups canned, cooked lentils, drained and rinsed
- 1/3 tsp. salt
- 3-4 garlic cloves minced
- 1/2 tsp. garam masala
- 1 3/4 cups water
- 1/2 head cauliflower grated
- 1 tbsp. onion flakes
- 1/2 tsp. cumin powder
- 1/2 tsp. piri piri seasoning
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 2 tbsp. chickpea flour or breadcrumbs or other flour as needed

Directions:

- Soak the lentils for half an hour or more in warm hot water.
- Wash, drain, add to a pot with salt, garlic, garam masala, 1 3/4 cups water and cook on low-medium, partially covered for half an hour or until easily squished. Stir a few times in between. Cook until all the water is absorbed, or use 1.5 cups of cooked lentils.
- Grate the cauliflower, spread on a parchment lined baking sheet and bake at 400 degrees F for 12-15 minutes until some of the cauliflower gets crisp and golden.
- Add cooked red lentils, roasted cauliflower, spices, salt to a bowl and mix well and slightly mash
- Add chickpea flour, mix until the lentil cauliflower mixture easily comes together. Add more flour or breadcrumbs if needed. Shape into burger patties.
- Drizzle with olive oil, if using. Bake on parchment lined sheet for 20 minutes at 400 degrees F.
- Assemble the Burger: Top the bun with spinach/greens, some mayo, onion rings, warm lentil patties, roasted peppers, pickled jalapenos, chipotle habanero mayo, fresh cilantro and bun, or use your own toppings like cucumbers, raw red onion slices, pepper slices, etc.

Piri Piri French Fries

Ingredients

- 2 1/2 pounds russet potatoes, peeled
- 1 cup vegetable oil for frying
- 1 cup all-purpose flour
- 2 tsp. piri piri seasoning
- 1 tsp. salt
- 1/2 cup water, or as needed



Directions:

- Slice potatoes into French fries and place them into a large bowl of cold water to prevent them from turning brown.
- Heat oil in a heavy saucepan or large skillet to 350 degrees F
- While the oil is heating, sift flour, piri piri seasoning and salt into a large bowl. Gradually stir in enough water to make a slightly thick batter that can be drizzled from a spoon.
- Drain fries and pat dry; dip into the batter one at a time.
- Lower fries carefully into the hot oil in batches to prevent them from clumping together. Fry until golden brown and crispy on all sides, about 7 to 10 minutes.
- Drain fries on a paper towel-lined plate. Serve hot and enjoy!