



Algerian 'Chorba' by *Kamel El Harrachi*

300g - 500g of cubed beef
3 tbs oil
1 small tub of tomato paste
Water
1/2 cup small pasta rinsed
2 medium onions chopped
3 carrots chopped
3 medium potatoes chopped

2 courgettes chopped
1 turnip chopped
2 sticks of celery chopped
2 tomatoes chopped
coriander, chickpeas (optional)
salt & pepper, harissa,
coriander powder
caraway, cinammon powder

In a casserole dish or frying pan, brown the beef in the oil . Add all the vegetables, mix well. Add tomato paste, spices, harissa, and coriander leaves. Cover with water and leave to simmer for about 45 mins.

After simmering, sieve soup, reserving the liquid. Return cooked meat to the fry pan. Add reserved liquid. Before serving, add pasta and cook for approx. 7 mins. Present with some coriander leaves and orange.

Bonne Chorba!

Kamel El Harrachi (Algeria)

Born in Algeria, Kamel grew up listening to chaâbi, the popular urban style that sprouted from the Algiers casbah in the 1940s. By 1994, living in exile in France, he showed the same masterful oud skills as his famous late father Dahmane El Harrachi.