

Noam Zabari, a Yemeni Jewish chef, specializes in authentic Middle Eastern cuisine with a Yemeni twist. Starting as a young chef in LA nearly a decade ago, Noam's style continues to evolve while staying true to his Yemeni roots and heritage.

Hummus (vegan)

Ingredients:

- chickpeas (3 cups of dried chickpeas)
- salt
- cumin
- tehina (1 cup)
- garlic cloves (3)
- lemon (1)
- olive oil (¼ cup)

Instructions:

1. wash chickpeas, let soak overnight in cold water
2. strain, wash again, boil in hot water for up to 3 hours (the softer the chickpeas, the better!)
3. then, let cool & remove husks
4. blend chickpeas together with all above ingredients
5. toward the last minute of blending (once everything is nearly blended together), slowly add up to 1 cup of ice water during blending process (this will ensure hummus smoothness)
6. let chill for at least 3 hours
7. serve & bon appetit!



Lahouh (vegan)

Ingredients:

- white flour (5 ¼ cups)
- dry yeast (2 tablespoons)
- salt (2 tablespoons)
- sugar (1 tablespoon)
- semolina (1 tablespoon)
- water (4-6 cups)
- time & patience!

Instructions:

1. sift flour into large bowl 1
2. in bowl 2, add sugar, salt, yeast, semolina
3. start with 3 cups lukewarm water and whisk into bowl 2
4. add contents from bowl 2 into large bowl 1 slowly while whisking ingredients together
5. gradually add lukewarm water (by eye) while whisking until you have a pancake-type batter with no lumps
6. cover with towel and let rise for 45 minutes
7. put 1-2 ladles (depending on size of pan: smaller pan = 1, larger pan = 2) of batter into non-stick pan
8. then, put on stove on medium-high heat
9. the substance should cook; once you see bubbles on the top layer (must be completely dry and bubbles all around), remove from pan
10. immediately run cold water on the bottom part of the pan and repeat - voila!



Yemenite Chicken Soup with Vegetables

Southern Yemeni style

Ingredients:

- chicken bones with fat (enough to fill a pot)
- chicken quarters (6-8)
- large brown onions (3)
- garlic cloves (6)
- large potatoes (4)
- large head of celery (1)
- large carrot (1)
- hawaiij (Yemeni spice mix)
- cilantro (1 large batch)
- salt

Instructions:

1. fill up a pot halfway with water and bring to boil
2. add onions (chopped into quarters), garlic (smashed), celery, chicken bones
3. let cook for a minimum of 3 hours (up to 6 is better), until you've created a stock
4. remove bones and inedible particles
5. add salt and hawaiij mixture (to taste preference)
6. add chicken quarters and cook on medium-low flame for 45 minutes
7. add potatoes (cut into quarters) and carrots (chopped small) and cook for another 20 minutes
8. toward the end of the 20 minutes, chop fresh cilantro and add to pot
9. turn off flame and let sit for at least 30 minutes before serving