

# MOROCCAN LAYERED POTATO SALAD

Ingredients	Measures
Charmoula vinaigrette	
Vinegar	3 Tbsp.
Garlic, finely chopped	1 Tbsp.
Red pepper, sweet	¼ tsp.
Ground cumin, toasted	¼ tsp.
Salt	1 tsp.
Cayenne pepper	1 pinch
Olive oil	2/3 cup
Parsley, finely chopped	2 Tbsp.
Cilantro, finely chopped	2 Tbsp.

## *Salad ingredients*

Tomatoes, ripe, cut into 12 thick slices	3 ea.
Spanish onions, cut into 12 very thin slices	1 ea.
New potatoes, boiled, peeled, and cut into 6 ¼-inch slices	4 ea.
Beets, sliced into 12 thin slices	2 ea.
Cucumber, peeled, cut into 12 thin slices	½ ea.
Anaheim pepper, sliced into 12 thin rings	1 ea.
Eggs, hard boiled, shelled and cut in thirds crossways	3 ea.

## Method

1. To make the charmoula vinaigrette: In a mixing bowl whisk together the first 6 ingredients. While whisking, slowly add the oil in a thin stream to maintain a loosely emulsified vinaigrette. Add the chopped herbs and adjust the seasoning. Reserve.
2. To assemble the salad: Dress each of the salad ingredients lightly with the vinaigrette. Starting with the largest vegetable on the bottom (likely the tomato), stack the remaining vegetables atop each other, trying to put contrasting colors next to one another. Finish the tiered salad with a piece of hard cooked egg and rings of green pepper and red onion. Place the salads onto a serving platter and drizzle the remaining dressing over the salad until it pools at the base of each tower. Sprinkle with salt and freshly cracked black pepper and serve at room temperature.

Note: Choose your vegetables for flavor and also color and size. When well-chosen and prepared, the stacked vegetables will taper gently towards the top without looking awkward, heavy, or precarious.

Yield: 12 portions

*Adapted from A Taste of Morocco, by Robert Carrier (1987)*