



# Divine Dining

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A new way to support Bible Society.  
Ideal for groups of any number or age.

Recipes from

*Ethiopia* and the *Holy Land*

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cook



eat



give



# Ways to use Divine Dining

Get together with old friends and those you'd like to get to know better by cooking a three-course meal from one of the countries featured in our Projects with a Purpose booklet – then just eat it and make a donation towards your chosen project.

There is no right or wrong way to organise this. You can choose to cook in a church kitchen, community hall or in someone's home. You could also set it up as a progressive dinner – have the starter in one home, the main in another and the dessert somewhere else.

Choose a date far enough ahead so that people can save the date and the cooks have enough time to source the ingredients. Advertise it using the posters and invitations we've included in the pack and ensure you know about the chosen project to answer any questions people may have. And we're sure you'll have a heavenly time together!

## Ethiopia

### Starter:

Smpougov aghtsan (aubergine and tomato salad)

### Main:

Doro wat (chicken stew)

### Main (vegetarian):

Ethiopian-style lentils with sweet potatoes

### Dessert:

Fruit salad

### Drink:

Tej (honey wine)

## Holy Land

### Starter:

Roasted garlic hummus

### Main:

Baked salmon with caramelised apples (Israel)

### Main (vegetarian):

Mujaddara (Palestinian lentils and rice)

### Dessert:

Harissah (Middle Eastern coconut cake)

### Drink:

Limonana (Israel/Palestine)

*Bon  
Appétit!*

# Ethiopia - Bible listening groups

## Starter

### Smpougov aghtsan (aubergine and tomato salad)

Preparation time: 20 minutes    Cooking time: 30 minutes    Serves: 6

#### Ingredients:

- 2 aubergines
- 1 large courgette
- 1 red onion, sliced
- 2 green peppers, chopped
- 6 tomatoes, chopped
- 2 long green chillies, seeded and finely chopped
- Olive oil to sprinkle
- 15 g flat leaf parsley, chopped

#### For the dressing:

- Juice of 2 lemons
- 2 garlic cloves, crushed
- 80 ml olive oil

#### To serve:

- Cos lettuce leaves, red chilli and lime wedges



#### Instructions:

1. Preheat oven to 180°C/160° fan/350°F/gas 4.
2. Cut aubergines and courgette into cubes and place on a large oven tray. Sprinkle with olive oil and roast for 30 minutes.
3. When cool enough to handle, place in a large bowl with the onion, peppers, tomatoes, chillies and parsley.
4. Whisk the lemon juice, garlic and olive oil together in a small bowl.
5. Season salad with salt and pepper. Drizzle dressing over salad and toss gently to combine.
6. Cover bowl with cling film and refrigerate until chilled.
7. Arrange lettuce leaves on a large plate or platter, top with aubergine and tomato salad. Serve with chilli and lime wedges.

This is a great dish to put on the table as a shared starter with some pitta bread.

# Ethiopia - Bible listening groups

## Main

### Doro wat (chicken stew)

Preparation time: 30 minutes    Cooking time: 1 hour 30 minutes    Serves: 6

#### Ingredients:

- 450 g red onion, finely chopped
- 6 tablespoons butter or olive oil
- ½ teaspoon cayenne pepper
- 1 teaspoon paprika
- ½ teaspoon black pepper
- ¼ teaspoon ginger
- 235 ml water
- 1 kg chicken pieces, including bones, skin and giblets
- 4 tablespoons lemon juice
- 8 eggs, hard boiled



#### Instructions:

1. Preheat oven to 180°C/160° fan/350°F/gas 4.
2. Use a 4 to 6 quart Dutch oven or heavy cooking pot with a tight lid.
3. Brown onion without fat, until cooked, stirring constantly.
4. Mix onion, butter/oil, cayenne, paprika, pepper and ginger.
5. Blend the seasoning into the onions.
6. Add water and the lemon juice.
7. Add chicken to onion mixture, stirring it through.
8. Cover.
9. Put pot in oven and cook until chicken is tender.
10. Add more water if necessary to bring to stew texture. If it is too watery, add 2 tablespoons of flour dissolved in 3 tablespoons of water.
11. Add 8 hard-boiled eggs a few minutes before serving.

# Ethiopia - Bible listening groups

## Main (vegetarian)

### Ethiopian style lentils with sweet potatoes

Preparation time: 5 minutes    Cooking time: 20 minutes

Serves: 2, but can be scaled up to accommodate more guests

#### Ingredients:

- ½ onion, chopped
- 3 garlic cloves, finely chopped
- 1 teaspoon fresh ginger, chopped
- ½ small sweet potato, diced
- ¼ red pepper, diced
- 1 teaspoon olive oil
- 2 tablespoons red lentils
- 1-2 teaspoons tomato purée
- 1 cup water
- ¾ teaspoon paprika
- ½ teaspoon ground coriander
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground fenugreek
- ¼ teaspoon ground ginger
- Salt or soy sauce
- Black pepper



#### Instructions:

1. Sauté the onion, garlic, ginger and sweet potato in olive oil at medium heat until the onions are almost translucent.
2. Add the red pepper and sauté for an additional minute.
3. Add the lentils, tomato purée and water and bring to the boil.
4. Add the paprika, coriander, allspice, fenugreek and ginger.
5. Lower the heat slightly and allow the stew to simmer for 20 minutes or until the lentils are tender and all the water absorbed.
6. Add salt/soy sauce and black pepper as needed and serve.



# Ethiopia - Bible listening groups

## Dessert

### Fruit salad

Preparation time: 10 minutes Serves: 4-6

#### Ingredients:

- 1 ripe mango, peeled and cut in pieces
- 1 small ripe papaya, peeled and cut in pieces
- 1 navel orange, peeled and cut in sections
- 175 g seedless grapes
- 1 banana (cut in pieces at the last minute)



#### Instructions:

1. Combine all the cut-up fruit, except the banana
2. Add the banana at the last minute. Serve.

## Drink

### Tej (honey wine)

Preparation time: 5 minutes Cooking time: 5 minutes Serves: 4-6

#### Ingredients:

- 2 cups water
- 113 g honey
- 1 (750ml) bottle light mildly sweet white wine such as Riesling, Soave or Pinot Grigio

#### Instructions:

1. In a small saucepan, heat the water and honey over a low flame, stirring until the honey is completely dissolved. Remove from heat and chill completely.
2. Pour the honey water and wine together into a decorative glass decanter, mix together and serve lightly chilled.

## Starter

### Roasted garlic hummus

Preparation time: 10 minutes    Cooking time: 1 hour    Serves: 8-12

#### Ingredients:

- 1 bulb garlic
- 1 tablespoon butter
- 1 teaspoon lemon juice
- Salt
- 1 400g can chickpeas, juice set aside
- 2 tablespoons tahini
- 2 teaspoons lemon juice
- ¼ teaspoon salt
- 1 tablespoon olive oil
- 2 garlic cloves, chopped or crushed
- Paprika



#### Instructions:

1. Preheat oven to 200°C/180° fan/400°F/gas 6.
2. Cut ¼" (6 mm) off the top of the bulb of garlic to expose the cloves beneath, but do not peel the garlic as you want to roast it in the skin.
3. Place cloves on a piece of aluminium foil, place butter on top, place lemon juice over the garlic and sprinkle with salt. Bring up all sides of the foil and twist together to close. Cook for 60 minutes or until garlic cloves are soft and golden in colour. Allow to cool.
4. When the garlic is cool enough to touch, use a fork to remove the cloves and add them to the food processor.
5. Next add the chickpeas, tahini and lemon juice. Purée until smooth.
6. Add 3 tablespoons chickpea juice which you set aside. Purée. If you would like a thinner dip, add more of the juice.
7. Transfer the hummus to a bowl and stir in salt.
8. In a small saucepan, heat olive oil over a medium heat. When hot, add minced garlic and cook for 30 to 60 seconds or until fragrant but not browned. Pour garlic oil into hummus. Stir.
9. Sprinkle with paprika and serve with vegetables, or pitta bread.

# Holy Land - Building community

## Main

### Baked salmon with caramelised apples (Israel)

Preparation time: 15 minutes    Cooking time: 30 minutes    Serves: 6

#### Ingredients:

- 3lb firm, sweet apples e.g. Gala, Braeburn
- Zest 2 lemons
- 1 tablespoon lemon juice
- 1 tablespoon and 6 teaspoons olive oil, divided
- 6 5-6oz fillets of salmon, skin removed
- 4 tablespoons brown sugar
- Salt and pepper
- 6 sheets parchment paper 16" x 24"



#### Instructions:

1. Preheat oven to 190°C/170° fan/375°F/gas 5.
2. Fold a 24" sheet of parchment paper in half width-wise and cut out a heart shape about 3" larger than each fillet of salmon.
3. Mix sugar and lemon zest and set aside.
4. Cut the apples round the core, and cut slices roughly 1/8" thick. Sprinkle with lemon juice to prevent browning.
5. Heat a large skillet on high almost to the point of smoking. Add 1 tablespoon of olive oil and immediately add the apple slices, keeping them one layer thick (you can cook in batches if necessary).
6. Turn down the heat to medium-high. Leave undisturbed in the skillet for one minute, until the apples have developed a golden crust. Toss and continue to sauté until they are tender, but not mushy. Remove from the heat.
7. Open up one sheet of parchment paper (now in a heart shape). Drizzle 1 teaspoon olive oil on one side of the fold, and place 1/6 of the cooked apple slices on top of the oil. Then place one salmon fillet on top of the apples, season with salt and pepper and sprinkle with 2 teaspoons brown sugar/lemon zest mixture. Drizzle another teaspoon of olive oil on top so that the parchment on top does not stick.
8. To close the package, fold paper and make small overlapping folds to seal the edges, starting at the curved edge of the heart, make sure there are no gaps so that the steam cannot escape.
9. Repeat process for the other five salmon fillets.
10. Fill a baking sheet or large casserole dish with the parchment packages. Bake for 12-15 minutes or until package is puffed up and the fish is opaque. Do not overcook.



## Main (Vegetarian)

### Mujaddara (Palestinian lentils and rice)

Preparation time: 25 minutes    Cooking time: 30 minutes    Serves: 4-6

#### Ingredients:

- 200 g brown lentils
- 3 cloves garlic, crushed
- 1 large carrot, finely chopped
- 185 g rice
- 1 teaspoon cumin
- 1 1/2 teaspoons salt or to taste
- 1/8 teaspoon freshly ground pepper
- 2 medium onions (more if you love onions)
- 2 tablespoons olive oil



#### Instructions:

1. Start boiling some water for use later.
2. Wash lentils and put in large cooking pot with 475 ml of cold water. Add carrots and garlic. Bring to boil, lower heat, cover and simmer for 15 minutes.
3. While lentils cook, start soaking the rice. Place rice in heat-resistant bowl, cover with boiling water and stir. Soak rice for about 15 minutes.
4. Drain rice well and mix with the cooked lentils and 1 1/2 cups hot water. Add cumin, salt and pepper. Cover and simmer until all water is absorbed, about 15 minutes or longer.
5. While rice and lentils cook, halve the onions vertically and slice thinly. Fry onions in the olive oil until golden brown.
6. Transfer the mujaddara to a platter and top with the fried onion.
7. Serve with a simple salad or plain yogurt.

## Dessert

### Harissa (Middle Eastern coconut cake)

Preparation time: 10 minutes    Cooking time: 40-50 minutes    Serves: 12

#### Ingredients:

##### Harissa:

- 2 cups sugar
- 6 eggs
- 2 cups corn oil
- 1½ cups milk
- 2 tablespoons baking powder
- 1 dash vanilla essence
- 1 teaspoon lemon juice
- 2 cups flour
- 4 cups shredded unsweetened coconut\*

##### Syrup:

- 1 cup water
- 3 cups sugar
- 1 dash vanilla essence



\* Available from online stores or use regular sweetened shredded coconut and reduce the sugar

#### Instructions:

1. First make the syrup by boiling water and sugar for about 5-10 minutes, depending on how heavy you want it. It shouldn't be any thicker than pancake syrup in consistency. Set aside to cool.
2. Start on the harissa by combining sugar, eggs, oil, vanilla and lemon juice in a bowl. Mix together until blended.
3. Then add flour and baking powder to mixture and blend well.
4. Finally, stir coconut into the batter.
5. Grease and flour a cake tin (large oblong is best) and put mixture into it.
6. Bake for about 40-50 minutes at 180°C/160° fan/350°F/gas 4 or more until a light/medium golden brown.
7. When the cake is done and still hot, pour syrup all over the cake in the pan. You don't have to use all the syrup but at least ¾ should be used on the cake.
8. Let it cool, then cut into slanted squares.
9. Remove each piece onto a tray.
10. Garnish with a little shredded coconut on top.

# Holy Land - Building community

## Drink

### Limonana (Served in Israeli and Palestinian establishments)

Preparation time: 5 minutes + cooling time    Cooking time: 5 minutes

Serves: 4 but can be scaled up for more guests

#### Ingredients:

- 1 cup lemon juice or about 4 medium size lemons
- ½ cup fresh mint leaves
- 4 tablespoons sugar
- 6 cups ice cubes
- ½ cup water



#### Instructions:

1. Boil ½ cup of water with sugar and a pinch of mint, then pour cooled liquid into the blender.
2. Add remaining items and blend for 1-2 minutes.
3. Pour into glasses and garnish with fresh mint sprigs.

*Bon  
Appétit!*



Note:

Recipes are given as stated from their source. For this reason some measurements are metric and some are in US format.



  
*cook*

  
*eat*

  
*give*

