



Delicious recipes for a Middle Eastern feast

A decadent Middle Eastern feast served by a roaring open fire – if that's not a cheering prospect this winter, we don't know what is. Whether for a lavish dinner party or an abundant family banquet, this multi-course Middle Eastern menu is guaranteed to warm the cockles of friends and family.

Middle Eastern lamb pizza

Also known as lamb pides, these Middle Eastern lamb pizzas are a delicious treat the whole family will enjoy. A stand mixer makes short work of the fluffy crisp-based dough, while the scrumptious lamb filling is drizzled with pomegranate molasses and fresh herbs for an extra flavour hit. And with a cooking time of just 10 minutes, this staple of Middle Eastern cuisine makes a wonderful dinner or afternoon treat.

Click here for the [Middle Eastern lamb pizza recipe](#).



Middle Eastern chicken with apricots

Fresh apricots – a fruit often used in Ottoman cuisine – lend a balanced sweetness to this memorable chicken dish. A one-pot-wonder packed full of flavour, this recipe uses a delicate blend of Middle Eastern spices and saffron threads for gentle heat. Cooked exclusively on your [NEFF Induction Cooktop](#), this delicious main meal is served with shelled pistachios and fluffy couscous. Yum.

Click here for the [Middle Eastern chicken with apricots recipe](#).



Moroccan lamb shanks

These hearty Moroccan lamb shanks are slow-cooked in dried apricots, pitted dates and an array of Moroccan spices, ensuring the melting lamb falls off the bone into a steaming bed of cous cous. Your guests will go weak at the knees! Just remember to go heavy on the spices and allow three to four hours cooking time – these two factors will result in a dish brimming with character and flavour.

Click here for the [Moroccan lamb shanks recipe](#).



Pita bread

Never made pita bread before? Then it's time to get started! This Middle Eastern recipe requires a bit of effort, but the fluffy end result leaves store-bought versions in the dust. Allow an hour for the proving, kneading and resting (the [NEFF Oven](#) dough proving function works wonders here!). Serve the still-warm pita with our moreish carrot, cumin and honey dip and watch your guests swoon.

Click here for the [Pita bread recipe](#).



Carrot, cumin and honey dip

Hello homemade pita bread – pleased to make your acquaintance! This recipe bakes the carrots in a tantalising mixture of honey, cumin and other spices before whizzing up the carrots with cream cheese and fresh coriander. The result? A nutritious and flavourful addition to your Middle Eastern banquet.

Click here for the [Carrot dip recipe](#).



Middle Eastern mandarin and almond spice cake

Every Middle Eastern feast worth its salt finishes with a stunning sweet. This ultra-moist mandarin and almond cake doesn't disappoint. Boiling the mandarins first with cinnamon, star anise and chilli adds gentle heat into the mix, while drizzling the still-warm cake with the reduced syrup from the mandarins results in a wonderfully sticky finish. Serve with fresh cream and a healthy appetite – this gorgeous Middle Eastern recipe is sure to have your guests going back for seconds.

Click here for the [Middle Eastern mandarin and almond cake recipe](#).



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