

Beidh 'bsamak with Hake (translates to “eggs and fish”)



Chef Annabel Rabiya

Meet the Chef

Annabel Rabiya is the head chef and cofounder of Awafi Kitchen. She has worked in restaurants across greater Boston, and collaborated with restaurants across the Northeast.

Awafi Kitchen is where Arab and Jewish cuisine are one in the same. We are cousins of Iraqi Jewish diaspora, sharing recipes and making meals as a tribute to our heritage. All of our family left Iraq between 1950 and 1970. Much was left behind, but not the food. Our menus are recreations of the meals we grew up eating as children, and the stories they heard of food in the old country. We are cooking to preserve the lesser known pieces of Jewish history, and Iraqi history. Awafi Kitchen hosts pop-up restaurant events across the Northeast, and more recently has hosted virtual cooking demos, and presentations on Iraqi-Jewish history. We have limited catering and mail-order pastry capacity.

Recipe courtesy of
Awafi Kitchen.
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The Recipe

Ingredients:

- 1 lb local hake fillet
- 2 bunch scallion
- 1/2 bunch parsley
- 6 eggs
- 3/4 Tablespoon salt
- 1/2 tablespoon cayenne
- Oil for frying



Directions:

1. Finely chop parsley, scallions, and hake (alternatively: roughly chop and pulse a few times in a cuisinart)
2. Add salt, and cayenne
3. Add eggs one at a time until mixture has a batter type consistency - it should still be thick but slightly runny
4. Heat a large skillet with a thin layer of oil
5. Scoop 1 Tablespoon of batter onto pan and fry until golden brown on both sides
6. Place on a towel to soak up excess oil

These fish fritters are great in a flatbread sandwich with fresh herbs and pickles. They are traditionally eaten with Amba, a sour mango pickle that is an Iraqi favorite.

Awafi (Bon Appétit!)

