

# PLASTIK\* LUNCH AT MOMO'S



Photography by Laurent Guinçol



## THE GUEST LIST

- Paolo Bonjia / Jeweler
- Charbel Haber / Musician - Composer
- Bernard Knoury / Architect
- Annabelle Kassar / Interior Designer
- Johnny Farah / Restaurateur & Fashion Designer

### ON WHAT BASIS DID YOU CHOOSE YOUR GUESTS?

Mainly because they are all Lebanese and since the lunch is taking place in Beirut, I feel like giving it a local flavor. You asked me to choose celebrities, but in my eyes, all my friends are celebrities! Therefore, I chose to invite "mes copains," each coming from a different background to mingle and have a laugh.

Humbled by the great success of his international series of restaurants, the Algerian-born Mourad Mazouz still values most the heart and soul of every venue he sets out to open, stressing upon giving each its own wholesome identity. In 1988, Mr. Mazouz debuted his very first bistro in Paris, before launching *Momo* in London – a stepping-stone to a growing success that span across Europe. Recently, this high-end restaurant has landed in our very own Souks in Downtown, Beirut. Labeled under Moroccan cuisine, *Momo* offers a warm and cozy environment à la arabesque, nestled in hanging gardens to provide a relaxing lunch and dinner shrine amidst the noise of a bustling city. So fond of his oriental ethos, Mr. Mazouz ventured to launch his own record label *Mo'Zik*, a fusion of beats from the East and the West, and sounds from contemporary to traditional.

In 2000, he published a culinary book drawn from a journey through North Africa, *The Momo Cook Book*, which has been translated into French, Spanish, English and Dutch. In other words, this haute restaurateur has ironically a lot on his plate! For his PLASTIK\* lunch party, Mr. Mazouz steered away from the far-fetched world of celebrities and rather decided to invite a group of his close Lebanese friends as his dream guests.

### HOW WOULD YOU DO THE SEATING?

A welcome cocktail in the Café area, followed by lunch in one of the 5 private gardens of the restaurant. My guests would be seated around a round marble table surrounded by exotic plants and citrus trees.

### WHAT IS ON THE DINNER MENU?

Welcome cocktail: Momo's Special.  
Entree: Carpaccio de poisson.  
Main dish: Couscous Momo served with charcoal grilled "Mechaoui."  
Dessert: Moroccan Orange Salad.

### ANY ENTERTAINMENT?

A group of Moroccan "Gnawa" musicians, flown especially for the occasion. The colorful gowns and capes of the musicians, covered with cowry shells and coupled with the distinct sound of their instruments (metallic castanets, heavy drums and a three-stringed bass lute or "guembri"), provide both a visual and audio delight!

## CARPACCIO DE POISSON

### Ingredients

500gr Fresh local grouper  
Local fleur de sel  
Crushed black pepper  
Fresh horseradish  
Edible flowers

**Dressing /**  
80 gr Extra virgin olive oil  
20 gr Fresh lemon juice

Redcurrant Jelly ( optional)  
200 gr Redcurrant juice  
1 gr Agar Agar  
3 gr Pectine



Estimated time / 20 mins

### Preparation

1- Cut the fish into very thin slices. 2- Rub the slices with the dressing. 3- Season with salt and pepper. 4- Shave fresh horseradish and decorate with redcurrant jelly and edible flowers. 5- Redcurrant Jelly (optional). 6- Boil 100 gr of Redcurrant juice. 7- Mix with Agar Agar and Pectine. 8- Add remaining 100 gr of cold Redcurrant juice. 9- Mix. 10- Cool down and then cut into 1 cm cubes.



## COUSCOUS MOMO

### Ingredients

3 tablespoons olive oil  
2 tablespoons couscous spices mix  
1 medium onion chopped  
1 brunch celery cut into cubes  
¼ coriander fresh chopped  
1 tin copped tomato  
3 tablespoons tomato paste  
1 carrot  
2 courgettes

2 turnips  
¼ of a savoury cabbage  
700g lamb leg cut into 2 inches cubes & 4 chicken breast  
10 pieces of Merguez



Estimated time / 45 mins

### Preparation

1- In the stockpot of couscous steamer (lower part), heat the olive oil, add the onions and cook for 5 minutes, then add the carrots, celery, chopped tomato and paste. 2- Season with salt and couscous spices, pour in 2 pints of water and bring to boil. 3- Lower the heat and cook for about 1 hour. 4- Then add the rest of the vegetables and cook for about 20 minutes. 5- Reheat the couscous grain in the steamer (upper part). 6- After the steaming of the couscous, add olive oil and the chopped coriander to the sauce.

### Serving

1- In a deep plate pour a portion of couscous and then add the sauce to your taste. 2- The night before, marinate the lamb with ½ tablespoon of the couscous spice. 3- Add some chopped coriander and olive oil. 4- Grill the skewers on the barbecue or grill and serve with the couscous. 5- Poach the Merguez for 3 min before grilling.

Photography by Tony Eliehn / Roody Khalil



## MOMO SPECIAL

### Ingredients

8 to 10 fresh mint leaves  
20 ml of fresh lemon juice  
25 ml of sugar cane syrup  
50 ml of vodka  
Top up with soda water

Glass: High ball

Estimated time / 5 mins

### Preparation

1- In a shaker, put some ice cubes and fresh mint leaves. 2- Shake it, then pour all the ingredients except soda water. 3- Shake it again, and pour in your high ball glass. 4- Add some crushed ice, top with soda water.



## MOROCCAN ORANGE SALADE

### Ingredients

4 juicy seedless oranges  
50g icing sugar  
100ml orange-blossom water  
1 tablespoon ground cinnamon  
3 mint sprigs  
Mint and Green apple sorbet

Estimated time / 10 mins

### Preparation

1- Peel the oranges and remove the pith completely. 2- Cut them into 5 mm thick slices. 3- Arrange the orange slices on a large, round plate in a spiral shape, each slice slightly overlapping the previous one until the plate is covered completely. 4- Sprinkle on the icing sugar and add the orange-blossom water. 5- Before serving, sprinkle with ground cinnamon. 6- Decorate the centre of the plate with sprigs of fresh mint and sorbet.

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