

NATIONAL GALLERY OF ART

AFGHANISTAN

Hidden Treasures from the National Museum, Kabul

EAST BUILDING • MAY 25 – SEPTEMBER 7, 2008



Organized by the National Geographic Society and the National Gallery of Art, Washington, in association with the Asian Art Museum of San Francisco; the Museum of Fine Arts, Houston; and The Metropolitan Museum of Art, New York.

Supported by a grant from the National Endowment for the Humanities and an indemnity from the Federal Council on the Arts and the Humanities.

At the National Gallery of Art the exhibition is made possible by the E. Rhodes and Leona B. Carpenter Foundation. It is also supported by The Charles Engelhard Foundation. Corporate support is provided by National Construction & Logistics and Hamed Wardak.

The works in the exhibition are the sole property of the Islamic Republic of Afghanistan.

Goblet depicting figures harvesting dates (Begram, Room 10), 1st – 2nd centuries AD, glass and paint, National Museum of Afghanistan. Photo © Musée Guimet / Thierry Ollivier

Garden Café: Afghanistan

NATIONAL GALLERY OF ART • WEST BUILDING

MAY 20—EARLY SEPTEMBER

TATAKI MASHAWA

Seared tuna and bean salad

Created by Chef Tim Elliott, Mie N Yu Restaurant, Washington, DC

Main ingredients

- 3 ½ lb. cleaned ahi tuna
- ¼ cup ground lemon omani (a spice made from dried whole lemons)
- ¼ cup canola oil
- ¼ cup cooked fava beans
- ¼ cup cooked mung beans
- ¼ cup cooked split green peas
- ¼ cup cooked split yellow peas
- ¼ cup cooked chickpeas (garbanzo beans)
- ½ lb. baby spinach
- 1 cup coriander sauce (recipe below)
- ¼ cup extra virgin olive oil
- ¼ cup lemon juice
- 8 sesame crackers (recipe below)

Sesame crackers (yields 8 crackers)

- 8 gyoza wrappers
- 2 large eggs
- 1 tsp. sesame oil
- 2 tsp. black sesame seeds
- 2 tsp. white sesame seeds

(over)

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Coriander sauce (yields 1 ¼ cups)
2 cups fresh coriander (cilantro)
3 cloves peeled garlic, coarsely chopped
2 jalapeño peppers
½ cup toasted walnut pieces
¾ cup lemon juice
½ tsp. ground black pepper
½ tsp. ground cumin
2 tbs. water
Salt to taste

Preparation

Cut tuna into eight steaks. Rub steaks with lemon omani, set aside. Preheat a sauté pan over medium-high heat. Add canola oil and sear tuna steaks on both sides, leaving the inside rare. Slice tuna into strips. In a mixing bowl combine beans and peas with spinach and toss with coriander sauce. Drizzle olive oil and lemon juice over bean-salad mixture.

Preparation for sesame crackers

Preheat oven to 350°. Crack eggs into a small bowl. Break yolks and add sesame oil. Whisk to combine. In a separate bowl mix black and white sesame seeds. Place gyoza wrappers on a non-stick baking sheet. Brush a thin layer of egg mixture onto each wrapper. Sprinkle the wrappers with sesame seeds. Bake wrappers in oven for 10 minutes or until golden brown.

Preparation for coriander sauce

Combine coriander, garlic, jalapeños, and walnuts in a blender. Pulse to combine. Add ½ cup of the lemon juice, salt, pepper, and cumin. Blend to a smooth paste. Gradually add water until sauce is of pourable consistency. Taste for additional seasoning, adding salt and lemon juice as necessary. This sauce should be highly seasoned.

Presentation

Divide bean salad among eight plates, top with tuna, and garnish with a sesame cracker.

SERVES 8

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MAY 20—EARLY SEPTEMBER

KEBAB DEGI

lamb chops, onion, and mint

Created by Chef Nasrullah Malang, Bamian Restaurant, Falls Church, VA

4 lbs. lamb rib chops
4 white onions
½ cup canola oil
¼ cup garlic purée
¼ cup turmeric powder
1 tbs. salt
1 tbs. black pepper
2 jalapeño peppers, sliced in half
3 cups mint leaves, washed and free of stems
2 tbs. lemon juice

Cut lamb into individual chops, place in large pot with water, and bring to a boil. Pour lamb chops into a large strainer and rinse. Set rinsed lamb aside. Place Dutch oven on stovetop over medium-high heat. Add canola oil, 1 chopped onion, and cook for 2 minutes. Add garlic purée, and cook for 1 minute longer. Add turmeric, salt, pepper, and lamb. Stir lamb until all chops are coated with spices. Add jalapeños. Cover Dutch oven and place in a 350° oven for 35 to 40 minutes. While the lamb is cooking prepare the final part of the recipe. Slice remaining 3 onions into ¼ inch thick rings. Sauté in a little canola oil, adding a bit of water so onion rings do not brown. Remove lamb from oven and carefully ladle out excess oil. Add onion rings to lamb chops and coat with braising liquid, which will turn the onions a nice yellow color. Place covered Dutch oven back in oven for 5 minutes. Remove from oven and add 1 cup mint and lemon juice.

Presentation

Add 2 cups of additional fresh mint. Serve with traditional flatbread.

SERVES 6–8

Garden Café: Afghanistan

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MAY 20—EARLY SEPTEMBER

KEBAB-E-MURGH

chicken kebab with fresh coriander chutney

Created by Chef David Rogers, Restaurant Associates

3 ½ lbs. boneless chicken thighs
¼ cup vegetable oil
4-5 cloves of garlic, peeled and crushed
4 tbs. tomato puree
Salt and black pepper
Fresh mint and coriander leaves for garnishing,
washed and free of stems

Preheat grill to medium-high. Submerge 10-inch wood skewers in water and set aside for at least 15 minutes. Cut chicken into 2-inch pieces. Season meat well with salt and pepper. Rub garlic in a shallow pan, add half the oil, then toss chicken in garlic oil. Remove skewers from water and thread chicken onto skewers. Whisk together the remaining vegetable oil and tomato puree; set aside. Grill chicken well on all sides. During the last few minutes of grilling, baste chicken skewers with tomato oil mixture. Skewers are ready when chicken reaches internal temperature of 165°.

Chutni Gashneez (coriander chutney)

1 cup fresh coriander leaves, washed and free of stems
1 tbs. hot green chilies, serrano or jalapeño
2 cloves chopped garlic
¼ cup walnut pieces or halves
¼ cup raisins
2 tbs. sugar
¾ cup lemon juice
½ tsp. salt

Place the fresh coriander, green chilies, garlic, walnuts, raisins, sugar, lemon juice, and salt in a food processor. Pulse quickly to combine but do not overwork; raisins and walnuts should still be chunky.

Presentation

Garnish with fresh mint and coriander. Serve with naan bread and Chutni Gashneez.

SERVES 6-8