



Couscous

INGREDIENTS

- 225g couscous
- 10g butter unsalted
- 337ml hot water (or vegetable stock)
- 1 tbsp olive oil
- 2.5g salt



Serves: 4



Prep Time: 5 min



Cooking Time: 10 min

METHOD

1. Put the couscous, salt, olive oil, and the butter cubed into a tray (make sure the couscous is no more than 1cm deep, if so change trays).
2. Gently pour the hot water into the tray and cover the tray tight with cling wrap.
3. Set aside for 10 minutes.
4. The couscous should have absorbed all the water, and with the help of a fork, fluff the couscous by breaking up the clumps.
5. Serve warm with your favourite tagine.

Enjoy!



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