

COLOURED COUS COUS



Menù Ingredients

130 g. Èmazzancolle - MJ1
210 g. Falde di peperoni in agrodolce - Sweet and Sour Peppers - VA1X
360 g. Cous cous - RU0
q.s. Curry in polvere (Curry powder) - 1791
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

120 g. Frozen peas
q.s. Fresh Mint
q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

Add a table spoon of evoo to the couscous. Boil 360 g. of water and season with the curry and salt, than pour it over the cous cous and let it rehydrate. Blanch the peas in salted water and cool them in iced water. Drain the peppers and cut them into cubes. Mix all the ingredients with the couscous. Season with extra virgin olive oil and salt. Place in a serving dish and decorate with mint leaves.