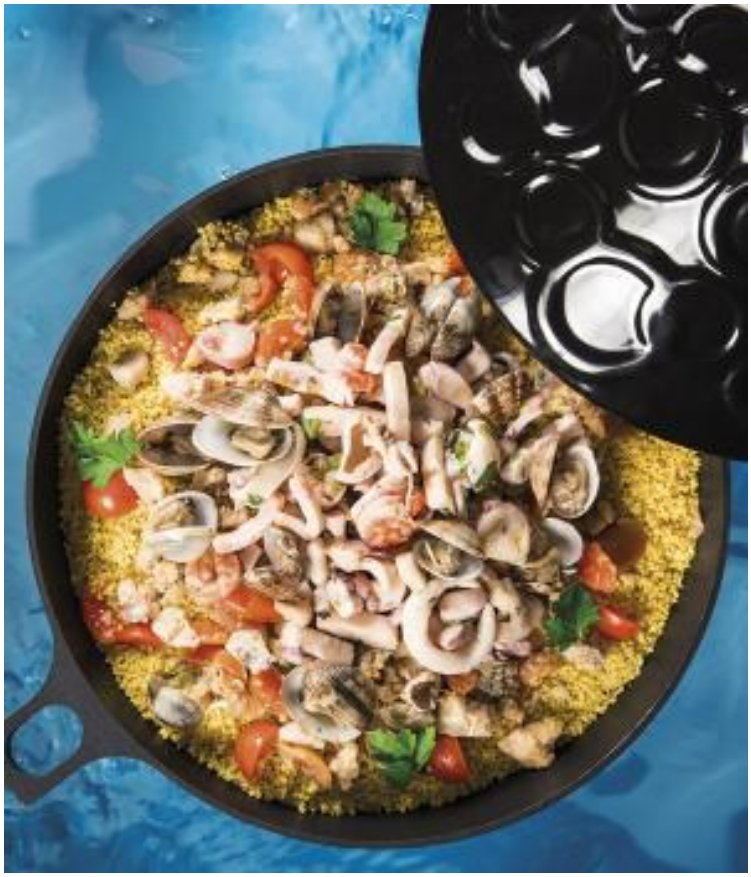
COUS COUS WITH SEAFOOD



Chef: Monica Copetti

Menù Ingredients

1 Tin Èmaremix - MZ1

250 g. Cous cous - RU0

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

100 g. Cherry tomatoes

q.s. Parsley

20 g. Curry

q.s Salt

q.s. Black pepper

q.s. Garlic

Method

Serve 6

Pour the couscous into a large container, warm up 250 g of Èmaremix liquid in a microwave add the curry, salt, pepper and extra virgin olive oil, mix well and pour it over the cous cous. Leave it to rest for at least half an hour. In a sauté pan add a tbsp of evvo and some garlic than the Èscorfano sauce and cook for one minute, then add it to the cous cous. Mix well and arrange the preparation obtained into the serving dish. Garnish with the Èmaremix, the clams, parsley and fresh cherry tomatoes. Couscous can be served both cold or warm.

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