SPRING 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. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

120 g Frozen peas

q.s. Curry

q.s. Basil

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 then cool them down in iced water. Drain the peppers and cut them into cubes. Mix all the ingredients with the cous cous and adjust the flavour with extra virgin olive oil and salt. Serve it in a bowl with few basil leafs.

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