THREE COUS COUS MIX



Menù Ingredients

30 g Preparato in polvere allo zafferano - Saffron Powder Mix - B90
360 g Èmaremix - MZ1
540 g Cous cous - RU0
60 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K
60 g Pesto alla genovese - Genovese pesto sauce - BY1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

120 g Fresh cream
q.b. Curly parsley
60 g Cream cheese

Chef: Barbara Benvenuti

Method

Serve 6
In a non-stick pan, boil 90 g. of water with a pinch of salt, add a tablespoon of oil and pour the couscous into it, taking care to mix with a fork until the water is absorbed. Remove from the heat and cover with a lid and leave to rest for about 5 minutes. Shell the couscous with a fork and divide it into three parts. Now we make the 3 different dressing: one with Genoese pesto mixed with the cream cheese, one with the saffron powder and fresh cream and finally a red pepper cream. With the help of a pastry cutter, compose a cylinder for each seasoning prepared mixing it with a part of cous cous. Serve each presentation with Emaremix, garnish with parsley and a drizzle of extra virgin olive oil.

Chef's advice

For a "vegetarian" version of the dish, replace the seafood salad with the Gitano Menu Starter and a few slivers of Asiago Menu Cheese

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