

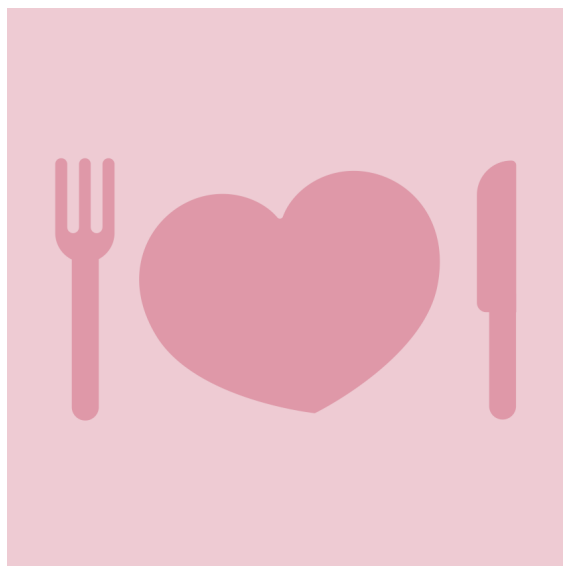


# JEWELLED COUS COUS

This easy dish is a great accompaniment to duck meals.

**Difficulty:** Easy

**Serves:** 6 as an accompaniment



## INGREDIENTS

400g cous cous  
Boiling water  
1 tablespoon olive oil  
2 tablespoons toasted pine nuts  
6 dried apricots, chopped  
1 tablespoon sultanas  
2 tablespoons coriander, chopped  
2 tablespoons mint, chopped  
Seeds of 1 pomegranate  
Salt & black pepper to taste

## METHOD

1. Put cous cous in a large bowl, pour over enough boiling water to cover by 1cm. Cover with a lid and leave for 5 minutes.
2. Add olive oil and a pinch of salt and using a fork, fluff up the grains to separate.
3. Stir in the remaining ingredients and serve.