

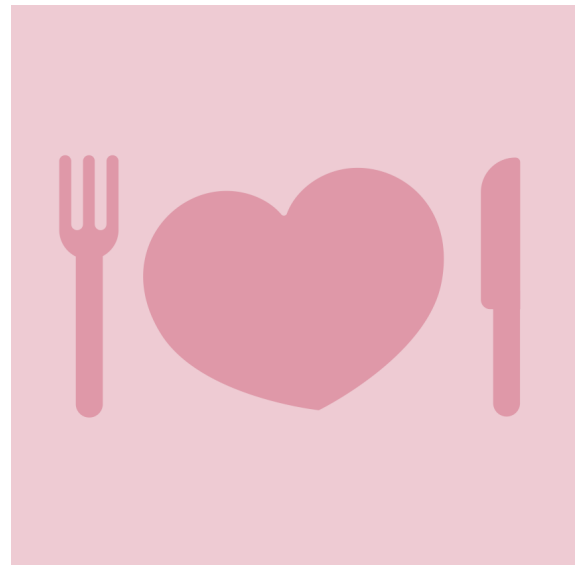


JEWELLED COUS COUS

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.