

COUSCOUS



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INGREDIENTS

- 500g Tipiak or Panzani couscous
- 500ml water
- A dash of oil
- 3 tbsp olive oil (or butter)
- Pinch of salt

METHOD

Bring the water to the boil in a heavy bottomed pan, with the salt and dash of oil. When boiling add the couscous in one go, mix and cover. Remove from the heat immediately • Wait three minutes and drizzle with olive oil, or slices of butter • One minute later fluff up the couscous with a large fork, to break up the grains and to chill the couscous enough to halt the cooking • Serve as a side dish or keep to use later as a salad.