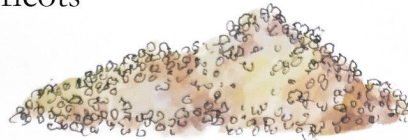


# Couscous - in an English style

## Ingredients:

- 300 grams Couscous, steamed and buttered
- 50 ml Olive oil
- 300ml Stock
- 25 grams Butter
- 10 Spring onions finely chopped
- 2 handful of Mint leaves finely chopped
- 80 grams of sliced Almonds
- 1 handful of dried Apricots



## Method:



Heat up a heavy pan with a well fitting lid, preferably a cast iron casserole which will retain the heat. Pour in most of the olive oil and when very hot add the couscous, turn it in the oil and roast for about 2 minutes.

Pour in the stock and stir into the couscous thoroughly then turn off the heat and cover. Leave for 10 to 15 minutes while the heat of the casserole steams the couscous in the stock.



Put the remaining olive oil in a small frying pan and gently toast the sliced almonds adding a pinch of salt. When they start to brown remove from the heat.

After 10-15 minutes remove the lid from the casserole and fork the butter through the couscous then stir in the mint, spring onions, apricots and almonds and serve.

