

# HERBY, ORANGE BLOSSOM COUSCOUS

By The Epicurean Architect



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** -

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**Ingredients :** 4

- 1 handful of fresh mint, parsley, - lemon thyme, coriander - 1 cup Israeli or Palestinian Couscous - 1/4 cup raw pistachios, shelled - 3 slices preserved lemon - 1/2 tsp cinnamon - 1/2 tsp ginger - 1/2 tsp orange blossom water - 1 cup boiling water - 2 Tbsp olive oil - 1/2 juice of 1 lemon

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1. Add herbs and lemon to FOOD PROCESSOR bowl and finely chop
2. Place couscous in a bowl and add water, cinnamon, ginger, herbs, orange blossom water a 1Tbsp olive oil
3. Stir and cover bowl with a tea towel and rest for 5mins.
4. Rake the couscous with a fork until loose.
5. Squeeze over lemon juice, drizzle with remaining olive oil and scatter pistachios.
6. Enjoy

Cook Expert ■

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