

Miele

Fragrant cous cous

By Michael Meredith

40 minutes

Preparation Time

50 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

1 large red kumara
2 tbsp olive oil
300 g Israeli couscous
400 ml chicken stock
200 g kale, roughly torn
130 g almonds, roasted and sliced
100 g dried cherries, chopped
2 tbsp za'atar
1 tsp lemon zest, finely grated
25 g parsley, chopped
25 g chives, chopped
Sea salt and pepper, to taste

Recommended accessories

HUBB 71 Genuine Miele multi-purpose tray. [Buy online here.](#)
DGG 7 Unperforated steam cooking container. [Buy online here.](#)

METHOD

Kumara

1. Preheat oven on Fan Plus at 200°C and select Crisp function, if available.
2. Peel and dice kumara into 2cm cubes. Place in bowl and toss with 1 tablespoon of olive oil, salt and pepper.
3. Transfer onto a multi-purpose tray and place in the oven on shelf position 2. Cook for 30 minutes and set aside.

Couscous

1. Heat 1 tablespoon of oil in a saucepan over medium-high heat, induction setting 7. Add couscous and stir to toast (1-2 minutes).
2. Add stock and bring to the boil. Transfer into an unperforated steam container. Place in the steam oven and Steam at 100°C for 19 minutes.
3. Add kale and cook for a further 1 minute.
4. Remove couscous from the steam oven and mix through almonds, cherries, za'atar, roasted kumara, lemon, herbs and season to taste.

To serve

1. Serve on a large serving platter, alongside your favourite protein.

Hints and tips

- Chicken stock can be substituted with vegetable stock for a vegetarian alternative.