

**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 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.