

# Couscous

## Ingredients: Spice mix

- 3 Tbsp. ground cumin
- 2 tsp. ground cinnamon
- 1 tsp. ground allspice
- 1 Tbsp. ground coriander
- ½ tsp. freshly grated nutmeg
- ½ Tbsp. ground fennel seeds
- 1 Tbsp. ground cardamom
- 1 tsp. ground ginger
- ½ tsp. ground star anise
- 1 pinch (1/16 tsp.) ground cloves
- 1 tsp. cayenne pepper

## Ingredients: Couscous

- 2 cups unsalted chicken stock (vegetable stock for vegans)
- 1 tsp. honey
- ½ Tbsp. spice mix (see above)
- 1 lb. instant couscous
- ¼ cup golden raisins
- 3 Tbsp. butter
- ¼ cup pine nuts
- 2 Tbsp. chopped fresh cilantro leaves

## Equipment

- Mortar and pestle
- Dutch oven with tight lid

Description	Duration	Duration
<b>Spice mix:</b>		
Grate nutmeg	1 min	
Combine ingredients in a bowl. Transfer to a jar for storage.	1 min	
<b>Couscous:</b>		
Preheat oven to 250 degrees		
In large pot, bring chicken stock to a boil	5 min	15 min
Add honey and spice mix. Stir to dissolve honey	2 min	
Add couscous and raisins. Remove from heat and cover tightly (use foil, if necessary)	1 min	
Transfer pot to oven. And bake		15 min
Toast pine nuts in a pan in the oven or in a toaster oven	7 min	
Remove from oven. Add butter and fluff with a fork.	2 min	
Transfer to a serving bowl. Garnish with pine nuts and cilantro	1 min	
<b>Total</b>	<b>35 min</b>	