

Couscous



Time: 30 min.

Difficulty: Medium

Ingredients (2 people)

- **Ingredients**

- Tomato Juice 750ml 100 g
- Clams 100 g
- Couscous* 160 g
- EVO oil to taste
- Fresh chilli pepper to taste
- Garlic 1 clove
- Lemon zest to taste
- Mussels 200 g
- Pepper to taste
- Prawns 200 gr
- Salt to taste
- Thyme to taste

For this recipe we used:



Preparation

1. Thoroughly clean the fish; in a pan, brown the garlic, chilli pepper and the zest of one lemon in some extra virgin oil.
2. Add the mussels and the clams, cover with a lid until the shells open.
3. Drain the resulting broth and remove the mussels from the shells.
4. Place the filtered broth in a small pot on a high flame, add the couscous, leave to cook and add the **tomato juice** and water if necessary.
5. 2 minutes before finishing cooking, add the prawns; once cooked, stir in some extra virgin oil, the lemon zest and some fresh thyme.