Pistachio Couscous with Rosewater Flavour Pearls

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Pistachio Couscous with Rosewater Flavour Pearls is a fabulous side dish but its also just perfect for a tasty meat free meal on it's own. We added Moroccan spices to our Couscous and some fresh herbs, Goji Berries and Pistachios. A dollop of home-made Tzatziki and our Rosewater Flavour Pearls add a delicious finish to the dish.It's a recipe that is super flexible too, feel free to swap ingredients for something similar that you may already have in the pantry. I would love to serve this with some BBQ Chicken or Lamb Skewers. Or a big platter of Grilled Vegetables. Oh actually how about an aromatic Tagine? Or all of them and everyone can enjoy the feast

What you'll need

- Couscous – 1 cup dry couscous will make 2 – 2 1/2 cups cooked – just follow instructions on the packet

- Vegetable stock (or Chicken stock or stock powder or even just water)
- Knob Butter
- Dash Olive oil
- Pinch Salt
- Moroccan Spice mix – add to taste
- Parsley – wash and chop
- Coriander – wash and chop (use Mint if Coriander makes you emotional)
- Goji Berries (Apricots chopped or Currants work too)
- Pistachios (or Almonds or Cashews) – rough chop
- Greek Yoghurt – 1 cup
- Cucumber – De-seed and Grate, squeeze out juice – 1 cup
- Garlic – crush 1 clove
- Dill – wash and chop
- Lemon Juice to taste (or not)
- Dash Olive Oil
- Salt & Pepper
- Rosewater Flavour Pearls

To do

Prepare the basic Couscous according to the instructions on the packet. They can vary a little. Allow around 1/2 cup (cooked) for a side dish per person. While the Couscous is 'absorbing' lets make the Tzaztiki. Simply combine the Yoghurt, grated Cucumber, Garlic and Dill. Season well adding Lemon juice and a dash of Olive Oil til it tastes amazing. (or you could just buy some ready made if time isn't on your side)

Next

Lets 'fluff' up the Couscous with a fork, breaking up any lumps and flavour it right up. I had a Moroccan Spice mix in the cupboard and added a generous amount as I love those flavours. If you don't want to buy yet another spice and have

plenty in the pantry already you could simply add some ground Coriander, Turmeric, Cinnamon, Sweet Paprika, maybe a few Thyme leaves. You can hit it with a generous amount of Salt and Pepper now too. Good to get the base flavour right.

Now add in the chopped herbs, Goji Berries and Pistachios.

To serve

Simply pop it in the microwave to warm it up. (cold or room temperature is ok too) Transfer the Cousous to a serving dish. Add a generous dollop of Tzatziki and a spoonful of Rosewater Flavour Pearls to finish. We also had some edible Rose petals on hand for a little extra pretty. Enjoy!

Until next time

Enjoy…from the Peninsula Larder Team

> ***"Your body is not a temple, it's an amusement park. Enjoy the ride."***
>
> *Anthony Bourdain*

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.