

## Couscous (for 2)

This is the best way we have found for getting the couscous nice and fluffy without doing it the traditional Moroccan way of several hours of steaming.

*½ cup couscous*

*¼ teaspoon salt*

*¾ cup warm water*

*1 tablespoon olive oil*

*10g butter*

1. Preheat the oven to 180°C. 2. Put the couscous in a ovenproof dish. Mix the salt into the water and then pour it over the couscous.
3. Leave it for 10 minutes to swell.
4. Then add the oil and rub it through the couscous so individual grains are rubbed with the oil.
5. Dot the butter over the top, cover and put in the oven for around 15 minutes.

