Main dishes / Algeria

Algerian couscous



Semolina steamed three times over a pot of meat and vegetables, with the broth served apart.

Time 160 min **Servings** 6

What you'll need.

- ☐ 700 g Couscous
- ☐ 200 g Chickpeas — soaked overnight
- ☐ 3 piece Turnips
- ☐ 400 g Pumpkin
- ☐ 2 tbsp Tomato paste
- ☐ 80 g Butter
- ☐ 2 tbsp Harissa — to serve
- ☐ 1 kg Lamb — on the bone, in pieces
- ☐ 4 piece Carrots
- ☐ 3 piece Courgettes
- ☐ 2 piece Onion
- ☐ 1 tbsp Ras el hanout
- ☐ 80 ml Olive oil
- ☐ Salt and pepper — to taste

Let's make it.

01 Brown the meat with the onion in the base of the couscoussier, add the tomato paste, spices and chickpeas and cover with water. Cook an hour.

02 Sprinkle the couscous with water and oil and rub it between your hands so the grains separate. Steam it fifteen minutes.

03 Turn the grain into a wide dish, sprinkle again, rake it apart and let it cool five minutes.

04 Return it to the steam for fifteen more minutes. Meanwhile add the carrot and turnip to the broth.

05 Rake it a third time, working in the butter, and steam it a final ten minutes.

06 Add the courgette and pumpkin to the broth for the last twenty minutes; they cook faster than the roots.

07 Mound the couscous, meat and vegetables on top. Serve the broth in a separate bowl and the harissa in a third.

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