

Patitim

- Serves 4 people -

INGREDIENTS:

250g Israeli couscous 1/2 tsp Salt
2 Onions 1/4 tsp Pepper
4 cloves Garlic 1 cube Vegetarian stock
3-4 pc Laurel leaves
1 tbsp Oil
1 cup Water

METHOD:

STEP 1 Chop the onion and garlic into fine bits.

STEP 2 Heat up the cooking oil and fry the onion, garlic, laurel leaves.

STEP 3 Add couscous, salt and pepper and stir.

STEP 4 Add water and vegetarian stock and fry until couscous is cooked.

