



ALL'OPERA IN TRENTO DAL 1870

COUSCOUS SALAD



INGREDIENTS

Serves 4 creative people

250 g couscous
250 ml water
250 g mozzarella
3 tomatoes
160 g tuna in water
2 fresh onions
Basil
Olive oil
Salt
Butter

PREPARATION

Bring the water to the boil with a tablespoon of olive oil and a teaspoon of salt, remove from the heat and pour in the couscous, stirring gently. Leave to swell for 2 mins.

Then add 2 or 3 knobs of butter and cook over a low heat for about 3 minutes, stirring the couscous with a fork.

Mix the couscous with the drained tuna, the diced vegetables and the shredded mozzarella. Dress with olive oil and add chopped basil.

