



BREAKFAST COUSCOUS



SERVINGS:
2-3



TIME:
20 MINUTES



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 100g couscous
- 30g raisins
- 2-3 pinches of ground cinnamon
- 1/2- 1 teaspoon vanilla essence

- 1 small orange zested
- 100ml milk
- 30g ground almonds*

* Please note: whole and broken nuts are not suitable for children under 5

Method:

1. Fill the kettle with water and boil
2. Add the couscous to a mixing bowl and cover with around 250ml of boiling water and let it stand for 10 minutes, until absorbed
3. Soak the raisins in lukewarm water for around 10-15 minutes, and once soft, drain and chop into small pieces
4. Use a fork to gently fluff up the couscous
5. Grate the orange to create a fine zest
6. Add the chopped raisins, ground almonds, cinnamon, vanilla essence and orange zest and gently toss together
7. Gently warm 100ml of milk in a saucepan and pour over the couscous
8. Serve and enjoy!