



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Couscous Casablanca

Kuskus Kazablanka



2 + 1/2 cups couscous
1 medium onion
4 tbsp vegetable oil
4 cups broth
1/2 tsp salt

For Upper Side:
2.20 pounds lamb, bony
2 big ripe tomatoes
1 big onion
4 tbsp vegetable oil
1 tsp salt
1/2 tsp black pepper

Firstly, put the bony lamb into pressure cooker. Add water in it, but do not cover the meat with water. When the lamb reaches to the boiling temperature, turn the heat to low, simmer it for 40 minutes. Then, remove the bones of the lamb, put them aside.

Put 4 tbsp vegetable oil and diced onion into a pot. When the onion turns to transparent, add the boneless lamb in it. Cook it over medium heat for 5 minutes.

Then add peeled and finely chopped tomato into the pot, and add 1 tsp salt and black pepper in it. Cook it until the tomato loses its fresh shape.

Put 4 tbsp vegetable oil and grated onion into a separate pot, roast this mixture for about 2 – 3 minutes. Add couscous in it, roast it for about 2 – 3 minutes by stirring constantly. Add 4 cups broth and 1/2 tsp salt in it.

Cook it over low-medium heat by stirring it time to time. After removing the pot from the stove, rest it for a short time without covering it by a fabric.

Place the pilaf in a flat service plate, put the mixture of lamb over the pilaf. Serve it hot.

Note: Couscous Casablanca is a Moorish recipe.