



MEYER LEMON
COUSCOUS
TABBOULEH

Trefethen

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INGREDIENTS

3 cups couscous
2 ¼ cups vegetable stock
1 Meyer lemon, peeled with a peeler
½ red onion, brunoised (3mm cubes)
1 bunch green onion, sliced
4 tomatoes, diced
1 English cucumber, brunoised (3mm cubes)
1 bunch Italian parsley, minced
1 bunch mint, minced
1 Tbsp Meyer lemon zest
1 ounce Meyer Lemon juice
sea salt or flake salt
Trefethen extra virgin olive oil

PROCEDURE

1. Combine stock and lemon peel into a sauce pot and bring to a boil. Taste and season with salt as needed.
2. Place couscous into a large bowl. Pour hot stock over couscous, cover the whole bowl with plastic film and steam for about 15 minutes or until couscous is cooked. Remove film and fluff the couscous with a fork. Let cool to room temperature and add remaining ingredients. Taste and adjust seasoning with salt and olive oil.
3. Serve in your favorite bowl as a side dish and enjoy!

TREFETHEN WINE PAIRING

Quandary: *This white wine blend is bursting with floral aromas, leading to fresh, ripe tropical notes of passion fruit, guava, and mango. The slightly sweet finish is balanced by bright acidity.*