

Maximilian I

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Couscous in bicchiere alla greca

Couscous Greek-style can be served cold either as a first course or in a glass as an antipasto.

Ingredients:

- 140g pre-cooked couscous
- 160g salted boiling water
- 25-20 cherry tomatoes
- 20-30 black olives
- 200g Greek feta cheese
- 1 bell pepper
- Extravirgin olive oil, as desired

Procedure:

1. Put the couscous in a bowl, add the boiling-hot salted water, cover with food wrap and let set for 5 minutes. Remove wrap and remove any couscous husks with a fork.
2. Slice the bell pepper and heat in a frypan with a bit of extravirgin olive oil.
3. Slice the cherry tomatoes, black olives, and feta, then put them, together with the bell pepper slices, in with the couscous and blend together.
4. Plate or put into glasses and serve with a flute of chilled Prosecco.