



ASPARAGUS AND PARMESAN COUSCOUS



6 servings



15 min.



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INGREDIENTS

- 2 bags of TIPIAK Couscous Gourmet
- 300 ml (1 1/4 cup) freshly grated parmesan
- 15 ml (1 tablespoon) butter
- 100 ml (a little less than 1/2 cup) dry white wine
- 20 asparagus tips, cooked and sliced
- Salt and freshly ground pepper

COOKING INSTRUCTIONS

1. Cook the TIPIAK Couscous Gourmet according to the directions on the packaging. Set aside.
2. Set aside 3/4 cup grated parmesan for the couscous. Prepare the parmesan tiles: form a disk with 15 ml (1 tbsp) of parmesan in a non-stick pan. Cook on medium heat until the parmesan is golden brown. Flip the parmesan tile with a spatula and cook until the other side is golden as well. Be careful not to cook the cheese too much, or it will turn bitter. Repeat with the rest of the parmesan, and set the tiles aside.
3. Add 3/4 cup parmesan, the butter and the white wine to the couscous. Continue cooking, stirring constantly, until the texture is smooth and creamy.
4. Add salt, pepper and the asparagus
5. Serve immediately accompanied with the parmesan tiles.

TIPS

For a creamier texture, you can add a little cooking cream to the couscous.