



Macadamia Couscous

- * 300g (1 ½ cups) couscous
- * 1 ½ cups very hot chicken stock
- * 85g (1/2 cup) raisins
- * 100g (1/2 cup) raw macadamias, roasted and chopped
- * 2 tablespoons extra virgin olive oil
- * 2 tablespoons lemon juice
- * 1 tablespoons chopped flat-leaf parsley
- * 2 tablespoons chopped mint

For macadamia couscous place couscous in a bowl, add very hot stock, stir and set aside for 5 minutes or until stock is absorbed, then stir in raisins and nuts. Combine olive oil and lemon juice in a small bowl and whisk well, then pour over couscous, add herbs and toss gently to combine.

Combine cornflour, cumin, coriander, sea salt and cayenne on a plate. Pat prawns dry with absorbent paper, then toss in cornflour mixture to coat well and shake away excess. Shallow fry prawns in hot oil, in batches, for 1-2 minutes or until just cooked, then drain on absorbent paper. Serve immediately with macadamia couscous. Serves 4.