

MALTESE KUSKSU

PREP 20 MIN | COOK 40 MIN | SERVES 6

BY PIPPA MATTEI



WHAT'S
FOR
DINNER?

INGREDIENTS

2 KNORR Vegetable Stock Pots	100g kusksu pasta (little beads)
1kg fresh broad beans	100g fresh or frozen peas
2 onions, peeled & sliced	Salt & pepper to taste
2 potatoes, peeled & diced	
2 tbsps GOLD from FLORA	<i>For garnishing (optional):</i>
8 tbsps tomato paste	<i>Parmesan cheese & possibly six</i>
Approx 1½ litres water	<i>fresh GBEJNET</i>

METHOD

- Prepare the beans by removing the outer pod and exterior coating.
- Toss the chopped onions & diced potatoes in GOLD from FLORA heated over medium heat.
- When vegetables are well coated, add the prepared beans & toss once or twice.
- Then add the tomato paste & stir well.
- Add water to cover & the **KNORR Vegetable Stock Pots**.
- Continue to cook until the beans are soft (approx 20 mins).
- Add the pasta beads, stir well & continue cooking, until these are transparent (another 20 mins).
- Finally add the peas & cook a few minutes longer until all the vegetables & the pasta beads are tender.
- Serve this soup with a sprinkling of freshly grated Parmesan cheese, & possibly a fresh sheep's cheese (gbejna) per person.

