



PUDINA TAL-COUSCOUS U PECANS



Jon Camilleri

CH-EAT

INGREDIENTS

- 500g Tipiak Plain Couscous
- 1 ltr boiling water
- 3 Le Naturelle eggs
- 200g caster sugar
- 100g chopped roasted pecans
- 100g chocolate chips
- 2tbsp cocoa powder
- 1/4tsp mixed spice
- 1/4tsp ground cinnamon
- 50ml Elmlea Double Cream
- 70g mixed candied peel
- 60g Valio Unsalted Butter (melted)
- A pinch of Salt



METHOD

- 1 Place the couscous in a large bowl, add the boiling water and cover for 5 minutes. Do not salt the water.
- 2 Uncover and fluff up the couscous with a fork. Allow it to cool off completely.
- 3 Whisk up the eggs and add the butter and cream. Mix well and add them to the couscous.
- 4 Add the rest of the ingredients and mix well. Leave some pecans and chocolate chips and place them at the bottom of the dish
- 5 Transfer it to a baking dish lined with baking paper.
- 6 Bake in a preheated 180°C oven for about 45 minutes. Allow it to cool off completely before serving. You can also refrigerate it.
- 7 Flip over so that the bottom becomes the top and serve. You can add some whipped cream, vanilla ice cream or custard when serving.