



KOPPERT CRESS
Architecture Aromatique

Couscous salad with goat cheese, Ghoe Cress[®], mangetouts and marinated tomatoes

| Salad for 4 people



Ingredients

- 500 ml vegetable stock
- 300 g couscous
- 150 g mangetouts
- 125 g marinated tomatoes
- 1 cm ginger
- 150 g goat cheese
- 2 cartons of Ghoe Cress[®]
- olive oil
- salt, freshly ground pepper
- 1 clove of garlic
- Greek yoghurt

Preparation

Bring the vegetable stock to the boil and pour over the couscous. Allow to soak for 5 minutes.

Finely slice the mangetouts and tomatoes. Peel and grate the ginger. Loosen the couscous with a fork and mix with the pieces of goat cheese.

Season with olive oil, salt and pepper. Peel and finely slice the garlic.

Mix the garlic and Ghoe Cress with the Greek yoghurt and serve with the salad.