



**AUTHENTIC ITALIAN  
RESTAURANT AND BAKERY**



## CUSCUS ESTIVO

Yield 7 cups  
Serves 7-8 as appetizer  
Serves 5-6 as first course  
Serves 3-4 as main course

<b>1 ½ cups</b>	Cuscus (300 g.)
<b>1 ¼ cup</b>	Water
<b>½ tsp.</b>	Sea salt
<b>3 eggs</b>	Hard-boiled, preferably grade AA
<b>6 oz. can</b>	Tuna in oil, preferably Italian tuna
<b>3 oz.</b>	Ham, julienne cut
<b>3 oz.</b>	Green olives, pitted
<b>4 oz.</b>	Sweet 100 tomatoes, or cherry
<b>4 oz.</b>	Fresh mozzarella
<b>2 tbs.</b>	Parsley, finely chopped
<b>1 cup</b>	Baby arugula
<b>2 tbs.</b>	Capers
<b>9 tbs.</b>	Extra-virgin olive oil, preferably Sicilian
<b>To taste</b>	Freshly ground black pepper
<b>½ tsp.</b>	Sea salt, or to taste

### COOKING INSTRUCTIONS

Place cuscus in a glass or stainless steel 2-quart bowl. Boil 1 ¼ cup water with ½ tsp. sea salt. Pour water over cuscus and stir while adding 2 tbs. of extra-virgin olive oil. Cover with plastic wrap and let stand for 10 minutes.

Meanwhile, prepare the remaining ingredients. Cut hard-boiled eggs into 6 pieces. Drain tuna and break into loose chunks. Julienne ham into matchsticks approximately ¾" long and 1/8" thick. Cut each olive into 8 equal pieces. Cut tomatoes in half slicing through the eye of the tomato. Cube mozzarella. Finely chop the parsley. Coarsely chop arugula.

Remove plastic wrap from cuscus and stir until chunks are eliminated. Mix all ingredients, except arugula, together with the cuscus and toss with 7 tablespoons of extra-virgin olive oil. Just before serving, add the arugula and toss.

Can be prepared the day before omitting the arugula until you are ready to serve.

Buon Appetito!

 Maurizio Mazzon