

# Pearl Couscous and Chickpeas with Saffron Butter

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Enjoy with 2017 Levantine Hill Katherine's Paddock Chardonnay

Serves 4

## Chef's Notes

Saffron, sweetcorn and butter complement the velvety texture of our Katherine's Paddock Chardonnay, coating your whole palate with an overwhelming interplay of bright, buttery, oak and fennel flavour. A simple saffron butter will finish either a simply grilled salmon fillet or chicken breast.

## Ingredients

For the pearl couscous and chickpeas:

- 1 cup pearl (large) couscous
- 500ml chicken stock
- 400g tin chickpeas, rinsed
- 1 zucchini, grated
- 1 sweetcorn, kernels cut off the cob
- 1/2 lemon, zested and juiced
- 1 Tbsp chopped mint/parsley - optional
- 1/2 tsp toasted caraway seeds
- Salt and pepper to taste

For the saffron butter:

- 3g saffron threads
- 200g room temperature butter
- 1 Tbsp olive oil
- Pinch sea salt flakes

## Method:

For the Saffron Butter:

1. Pinch and lightly crush your saffron strands over your butter in a mixing bowl.
2. Whisk in your salt and slowly add olive oil as you whisk, whisking for 2-3 minutes or until the butter starts to aerate and lighten up in colour.

For the Pearl Couscous and Chickpeas:

3. Boil pearl couscous in chicken stock for 9-11 minutes or until 'al dente'. Once cooked, drain and put to one side.
4. Add two tablespoons of your saffron butter, rinsed chickpeas and sweetcorn in a large saucepan and cook for 2-3 minutes.
5. Add your toasted caraway seeds, cooked couscous and grated zucchini.
6. Finish with fresh herbs, lemon zest and juice. Season with salt and pepper to taste.

## To Finish:

Serve your warm pearl couscous and chickpeas with grilled salmon or chicken breast, topped with lashings of the saffron butter, a fresh lemon wedge, and a delectable glass of Katherine's Paddock Chardonnay.