

Kyle Bailey's Couscous from Scratch



Ingredients

Ш	2 bay leaves
	1 cinnamon sticks
	4 servings salt
	1 quart semolina

1 pint water

Equipment

bowl
mixing bowl

	cheesecioth		
	sifter		
	steamer basket		
Dii	rections		
	In a large bowl, add a cup of semolina, a pinch of salt and a few drops of water.		
	Mix with fingertips in circular motion until small balls form.		
	Drizzle more water as necessary.		
	Move the mixture to tamis (or drum sifter or similar fine mesh sifting device) to remove the fine semolina.		
	Reserve the larger couscous to another bowl.		
	Add the fine semolina dust back to the mixing bowl and repeat step 1 until there's no semolina left.		
	Pick out the large pieces. In a couscousier (or steamer basket) fitted with cheesecloth, add 1 cinnamon stick, 2 bay leaves and 2 tbsp salt to the water. Bring to boil.		
	Steam couscous for 5 to 10 mins.		
	Season with olive oil and steam for 5 to 10 more minutes.		
	Serve immediately.		
	Nutrition Facts		
	PROTEIN 14.39% FAT 2.69% CARBS 82.92%		

Properties

Glycemic Index:14.75, Glycemic Load:88.08, Inflammation Score:-9, Nutrition Score:33.80913020962%

Nutrients (% of daily need)

Calories: 854.04kcal (42.7%), Fat: 2.5g (3.84%), Saturated Fat: 0.36g (2.24%), Carbohydrates: 173.05g (57.68%), Net Carbohydrates: 163.35g (59.4%), Sugar: 0.02g (0.02%), Cholesterol: Omg (0%), Sodium: 202.17mg (8.79%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 30.04g (60.08%), Selenium: 211.54µg (302.2%), Vitamin B1: 1.92mg (127.93%), Folate: 433.1µg (108.27%), Manganese: 1.62mg (81.09%), Vitamin B2: 1.35mg (79.5%), Vitamin B3: 14.18mg (70.92%), Iron: 10.41mg (57.84%), Fiber: 9.7g (38.82%), Phosphorus: 322.38mg (32.24%), Magnesium: 112.97mg (28.24%), Copper: 0.47mg (23.47%), Zinc: 2.51mg (16.76%), Vitamin B5: 1.38mg (13.75%), Potassium:

444.13mg (12.69%), Vitamin B6: 0.25mg (12.3%), Calcium: 53.07mg (5.31%), Vitamin E: 0.64mg (4.24%)