



PINK perfection

Serve this rose-inspired menu at your next summer soirée

MIDDLE EASTERN LAMB CUTLETS WITH POMEGRANATE AND ROSE COUSCOUS

(Serves 4-6)

CHILLED

- 8-12 lamb cutlets, trimmed

FRESH

- 6 cloves garlic
- juice and zest of 1 orange
- 30ml mint leaves
- 1 red onion
- 80ml pomegranate rubies

STORE CUPBOARD

- 15ml rosewater
- 15ml balsamic vinegar
- 105ml olive oil
- 5ml smoked paprika
- 45ml dukkah
- 250g wholewheat couscous
- 10-15ml harissa paste
- 30g sultanas
- 300ml chicken or vegetable stock
- salt and milled black pepper
- 30ml dried rose petals (optional)

SOUTH AFRICAN
GARDEN AND HOME