



Bottled with love, for the joy of living

**COUSCOUS WITH TOMATO, CAULIFLOWER,
RED BELL PEPPER & OLIVES
PAIRED WITH
2015 SYRAH, UNTI VINEYARDS, DRY CREEK VALLEY**

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 large onion, chopped
- 2-4 large garlic cloves (to taste), minced
- Salt to taste
- 1 ½ teaspoons paprika
- ½ teaspoon cayenne (more to taste)
- 1 lb ripe tomatoes, peeled, seeded and chopped, or 1 14-ounce can with juice
- 2 cups pinto beans, soaked in 2 quarts water for 6 hours then drained
- An herb bouquet of 3 sprigs of parsley and also of mint
- 1 tablespoon tomato paste
- 2 to 3 teaspoons harissa (more to taste), plus additional for serving
- ½ pound (1 large) red bell pepper, seeded and diced in large pieces
- 1 small cauliflower, cut into florets, then sliced about 1/2 inch thick
- 16 imported black olives, pitted and cut in half
- 2 to 4 tablespoons chopped parsley or mint, or a combination
- 2 to 2 ⅔ cups couscous (1/3 cup per serving)

Dare to Pair!

This sweet spicy notes in this Syrah are coerced forward in this Moroccan-style dish that holds a balance of spice between the paprika and cayenne. The earthier notes of the wine are highlighted through the nutty couscous and beans. With a vegetable base, this dish matches the weight of this vintage of our Syrah in both moderate acidity and tannin.

INSTRUCTIONS

Heat 1 tablespoon of olive oil in a large, heavy soup pot over medium heat and add the onion. Cook, stirring, until tender, about 5 minutes. Stir in garlic, 1/2 teaspoon salt and spices.

Stir for 30 seconds until mixture is fragrant and add tomatoes. Cook and stir until tomatoes have cooked down slightly, 5 to 10 minutes. Stir in beans, 2 quarts water and bouquet of herbs. Bring to a soft boil, reduce heat, cover and simmer 1 1/2 hours.

Add tomato paste, harissa, red bell pepper, cauliflower, olives. Add salt to taste. Allow to simmer 30 minutes or until beans are tender. Stir in chopped fresh herbs and simmer another 5 minutes. Taste and adjust salt. Remove a cup of the broth for seasoning the couscous. The stew should be spicy and flavorful.

Reconstitute and steam the couscous. Serve the couscous in wide bowls or mound onto plates and top with the stew. Add more harissa to taste as it fits personal preference.