

Outlaws

SPICY KRUMMEL PAP COUSCOUS



1 Green pepper
1 Small brinjal
1 spring onion
2 yellow cherry tomatoes
2 red cherry tomatoes
1 sweet corn
1 Chourizo sausage - Sliced
Pinch of dried chilli flakes
Pinch of mild chilli powder
Pinch of cumin seeds
Olive oil
Sunflower oil
Balsamic vinegar
Seasoning

Roast the green peppers, brinjal and sweet corn on the fire.

Add olive oil and spring onion and roast

Fry the chorizo in a pan until crispy

Fry chilli flakes, cumin seeds and mild curry powder in a dry pan to release the flavour

Add the chorizo

Peel the skins of the peppers and chop the spring onion

Slice the pips from the sweet corn

Quick fry the tomatoes in the leftover oil from the chorizo until soft

Add all the vegetables into a bowl and mix with balsamic vinegar and olive oil

Strain the vegetables from the balsamic and olive oil

Add the krummelpap to the vegetable bowl and season.

