

Apricot Couscous Cake

Ingredients:

2 cups couscous
2 1/2 cups of apple juice or water or half and half
1/2 cup of raisins, rinsed
sea salt

Preparation of couscous:

Place the liquid and raisins in a saucepan and bring to a boil on a medium flame. Remove from heat and stir in the couscous, add a pinch of sea salt per cup of couscous, cover and let it sit for 5-10 minutes or until liquid is absorbed. When it is ready, use a fork to fluff it out of the pan and press it into the bottom of a baking dish.

Preparation of Apricot Topping:

Ingredients:

2 cups dried apricots, soaked in water for 30 minutes
sea salt
2 1/2 cups of water
4-5 tablespoons kuzu in diluted water

Place dried apricots in a pressure cooker. Add a pinch of sea salt and 2 cups of water. Cover and bring to pressure. Pressure-cook about 15-20 minutes. Bring pressure down and remove cover. Puree apricots either in the pressure cooker with a hand blender or put them in a regular blender and then back in the pressure cooker. Dilute kuzu in COLD water. Place pressure cooker on a low flame and add the diluted kuzu, stirring constantly to prevent lumping. Simmer until apricot mixture becomes thick. Remove and cool slightly.

Note: If you do not have a pressure cooker, you can boil the apricots for 50 minutes or until they are soft.

Putting the dish together:

Spread mixture evenly to cover couscous cake. Garnish with roasted, chopped walnuts. Allow cake to sit for about 1 hour before slicing and serving.