

White Osmanthus Cous Cous:

Ingredients: 6 teabags, ½ tsp. cinnamon powder, ¼ tsp. ginger powder, ¼ tsp. orange peel powder, 1 ½ Tbs. sugar, ½ lbs. beef (chunked), 1 box couscous, 1 onion (chopped), 3 cloves garlic (minced), ½ cup raisins, ¼ cup dried apricot, ½ cup carrots chopped, 2 ½ Tbs. olive oil, Salt and pepper to taste.

Directions:

On med-high add 2 Tbs. olive oil, sauté onions and carrots until caramelized. Add beef, garlic, cinnamon, ginger and orange peel powder. Simmer for 5 minutes

In a separate bowl, place 2 cups of boiling water and 5 teabags. Let steep for 3 minutes the remove teabags. Pour over beef mixture, lower heat to medium and continue to simmer until beef is tender. When beef is tender, strain mixture and save the liquid for later use.

To make the couscous:

In a covered saucepan, boil 2 cups of water and turn off heat, steep 1 teabag for 3 minutes. Add ½ Tbs. olive oil and salt remove teabag, pour box of couscous and cover. Let sit for 8-10 minutes until couscous is completely cooked.

Fluff couscous and beef mixture together until fully incorporated, you may use the liquid from the beef mixture to keep the dish moist.

White Osmanthus Baklava

Ingredients:

1 cup of chopped almonds, pistachios & walnuts
2 cups boiling water
1 cup sugar
1 Tbs. honey
4 teabags
1 box phyllo dough
1 stick butter, melted

In 2 cups of boiling water, add 4 teabags, continue to boil for 4 minutes, add sugar and lower heat. Continue to simmer until all sugar has dissolved; add chopped nuts and 1 Tbs. honey. Continue to simmer until all nuts are hydrated (about 15 minutes on a low simmer) set aside to cool.

Using a pastry brush, brush each layer of phyllo dough with a thin layer of butter, then layer with nut mixture, cover with another sheet of phyllo dough. Repeat the layering process until you are out of nut mixture. The top layer should be phyllo dough brushed with butter.