



Cuisine



central african republic,



Democratic



Republic

of the



Congo



Caakiri (Couscous Pudding)



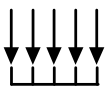
Course



Dessert,



Pudding



Total

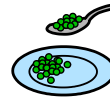


Time:

7

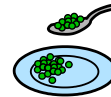


minutes

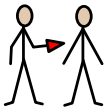


Servings:

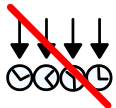
4



servings



If you've



never



visited



Democratic

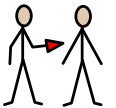


Republic

of the



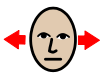
Congo,



you



may



not



have



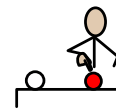
tasted



Caakiri



yet.



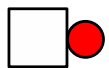
This



dessert



is made



by



combining



yogurt,



milk,

and



sour cream



with



couscous to



create

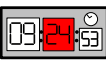


a sweet

and

tangy,

5



5-minute



dessert



Ingredients

1



cup



uncooked



Couscous



"Moroccan"



1/2 cup



evaporated



milk



1/2 cup



vanilla



Greek



yogurt



1/4 cup



sour cream

2



2 tbsp



granulated sugar



1/2 teaspoon



vanilla



1/4 teaspoon



nutmeg



1/2 cup



pineapple



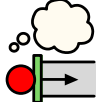



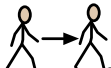

canned or



fresh





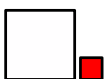



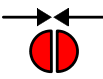
Method





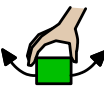
- 1**  Prepare the  couscous  on the  stove top  following  package



instructions.

- 2**  Combine  evaporated  milk,  yogurt,  sour cream,  sugar,  vanilla,

- +**  and nutmeg  in  a small  mixing  bowl. Whisk  together. 

- 3**  Pour  mixture  into the  couscous **+**  use a



wooden spoon  to combine.

- 4**  Spoon  into  serving  bowls  top  with  crushed  pineapple