

The Culinary Institute of America

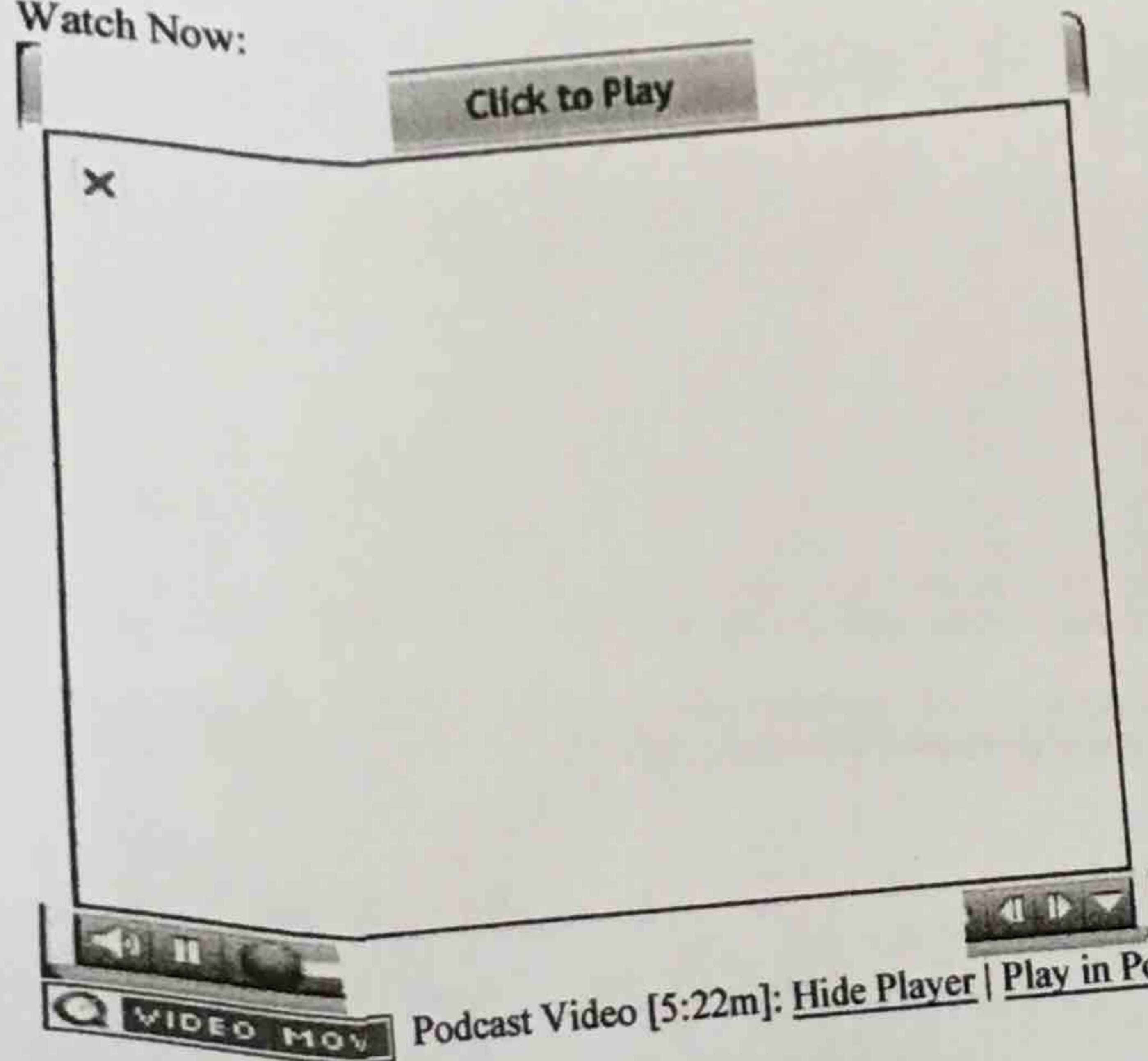
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Trapani Seafood Couscous

Nearby, in Trapani, we discovered something the Arabs brought to Sicily—or so they say—when they occupied the island more than a thousand years ago. This is couscous. Pino Maggiore, chef and owner of the trattoria Cantina Siciliana in the heart of Trapani's old ghetto, showed Steve Jilleba, executive chef at Unilever Foodsolutions, how it's done and Mary Taylor Simeti, an American writer who has lived in Sicily and written about its food traditions for a good 40 years, helped us to understand it.

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