

### Hassaniya Arabic transcript:

إمرأة: ساعة فوق النار باش يطيب. هو ألا فرين و زرع و منين يفوت ساعة رشتة اللولة، ياك نتأكدو منه عنه طاب  
... ساعة كاملة. و ظريك لاهي أنرشه و نرده و منين يطلع نرشه الرشة الثانية ... نديرو له أملي الما ياك يليان، ياك  
يليان و منين يطيب طيبة ثانية يرتش أملي ... هذا كسكس الصحراويات ... و أملي فيه باش ... باش يساوى منين  
يطيب في بليدا كامل ... و نتمو ألا نرشه ألين نتأكدو منه و عنه شرب الما و تقاد فيه ... و ذرك لاهي نوخطه في هذا  
برام باش يعود كسكس كامل متقاد ... و ذريك لاهي نديره في الكسكاس باش يطيب ... نرفده و نديره فوق المرجن  
يطلع الطلعة التالية و يرتش فيها.

### English translation:

**WOMAN:** It was left for one hour to cook well. Because it is made of flour, one hour is enough for the first round and also to make sure it has cooked well... one full hour. Now, we will wet the couscous with some water and let it cook for more time, then wet it for the second time. We wet it with water to soften it, to soften it and when it cooks for the second time, we also wet it again... This is the Saharawi couscous... and also so that... so that it cooks uniformly... we keep wetting it until we are sure about it and sure it has absorbed the water. And now, we will pass it through the *barram*<sup>1</sup> so that all the couscous particles are about the same size. And now we will put it back into the *cascass*<sup>2</sup> to let it finish cooking... We take it and place it over the pot to let it cook for the second *tal'a*<sup>3</sup>.

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<sup>1</sup> *Barram*: A fine sieve used for preliminary sieving of the couscous particles. It will later be passed through a finer sieve, the *eshtat*.

<sup>2</sup> *Cascass* is a specific type of bowl for cooking couscous.

<sup>3</sup> *Tal'a*: a period of time for which the couscous has been steam-cooked; there are three *tal'at(s)* for the couscous to be fully cooked.