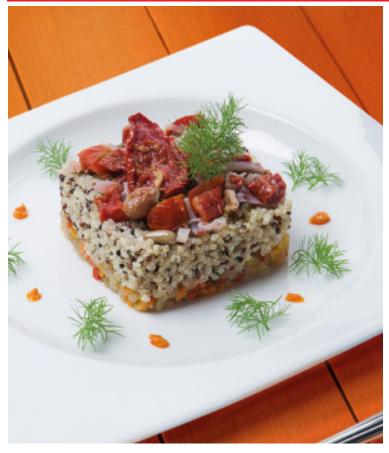


# **QUINOA SALAD WITH SOLEGGIATI**



## 120 g Soleggiati - TX1

Menù Ingredients

180 g Dadolata di verdure - Brunoise of vegetables - BSOK

480 g Quinoa tricolore - Three-colour quinoa - RQ0

60 g Condimento al finocchietto selvatico - Wild fennel sauce -BW1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5 To Garnish Crema di peperoni rossi - Red sweet pepper Sauce -KN0K

### Ingredients

q.s. Salt and pepper 30 g Toasted pine nuts A spring of Fennel

Chef: Barbara Benvenuti

#### Method

#### Serve 6

Wash and rinse the quinoa and cook it in boiling salted water for about 10 minutes. Meanwhile, rinse the diced vegetables in water and season with oil, salt and pepper. With the help of a pastry cutter, make a layer with the seasoned diced vegetables one with the quinoa, apply a light pressure to make sure that they are compact and finally on top add the soleggiati tomatoes and the toasted pine nuts.

Garnish with fresh fennel, a drizzle of extra virgin olive oil and a few drops of pepper cream sauce.