

QUINOA SALAD WITH VEGETABLES ON PEPPERS CREAM



Menù Ingredients

120 g. "Gli Arricciati" - XJ1

200 g Quinoa tricolore - Three-colour quinoa - RQ0

300 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

120 g Tomatoes

120 g blanched broccoli

to taste Salt

to taste Parsley

Chef: Leonardo Pellacani

Method

6 servings

Rinse the quinoa in running water and then cook in salted water. When it is cold, add the fresh tomatoes cut into cubes, blanched broccoli and wrinkled sweet peppers cut into cubes. Season with a bit of salt and extra virgin olive oil. Emulsify the sweet pepper cream with a trickle of extra virgin olive oil using an immersion blender. Spread the sweet pepper cream on a flat plate using a tablespoon. Put a pastry cutter in the centre of the plate and fill it with the seasoned quinoa. Garnish with a leaf of parsley and a trickle of extra virgin olive oil.