# QUINOA SALAD WITH VEGETABLES ON PEPPERS CREAM



## Menù Ingredients

120 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X
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.

## Gluten Free Method

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