

## RONDÓ



**Chef:** Manuele Malagola

### Menù Ingredients

100 g. Quinoa tricolore - Three-colour quinoa - RQ0  
70 g. Fiokki - Fiokki Potato Flakes - PC0  
q.b. Paprica purpuro dolce (Paprika Purpuro mild) - 1805  
q.s. Crema di funghi prataioli al profumo di tartufo - Button mushrooms and truffle aroma sauce - XY0X  
q.s. Pane grattugiato senza glutine - Gluten-free Bread Crumbs - 7028  
q.s. Salsa di peperoni e arancia - Pepper and orange sauce - XW0X  
q.s. Salsa di porro e curry - Leek and curry sauce - XV0X  
q.s. Salsa di radicchio rosso in agrodolce - Sweet and sour radicchio sauce - XZ0X  
Noce moscata macinata (Nutmeg) - 1223

### Ingredients

q.s. Salt & Pepper  
q.s. Sweet Paprika  
q.s. Nutmeg  
50/60 ml Water

### Method

Make 10

In a bowl we combine quinoa, fiokki, nutmeg, sweet paprika and we adjust salt and pepper. We form the quinoa meatballs which we will bread with the help of some water.

As a dipping sauce we will use the Quesalsa line:

- Pepper and orange sauce Menù(**Code XW0X**)
- Leek and curry sauce Menù(**Code XV0X**)
- Cream of button mushrooms aromatised with truffle Menù(**Code XY0X**)
- Sweet and sour radicchio sauce Menù(**Code XZ0X**)