RONDÓ



Chef: Manuele Malagola

Menù Ingredients

100 g. Quinoa tricolore - Three-colour quinoa - RQ0
70 g. Fiokki - Fiokki Potato Flakes - PC0
q.b. Pane grattugiato senza glutine - Q61
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. 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 paparika 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)**

Gluten Free Method

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