SUMMER QUINOA



Menù Ingredients

120 g Quinoa tricolore express - VZ1
200 g Quinoa tricolore - Three-colour quinoa - RQ0
20 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
320 g Tuttocampo – Tuttocampo Vegetables - Mixed vegetables - TG1
36 g Tris di olive piccantine - Spicy Olives trio - UO1
40 g Soleggiati - TX1
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

90 g seeded vine tomatoes
8 g rocket
basil
salt

Chef: Leonardo Pellacani

Method

Serves 6
Rinse the quinoa under running water then cook in plenty of salty water, drain and leave to cool. In the meantime arrange the Tuttocampo vegetables, the pieces of Soleggiati tomatoes, the cheese and the spicy olives in a pan. Add the chopped rocket and finally the quinoa. Carefully combine the ingredients and season with extra virgin olive oil and salt. Plate the quinoa using a pasta cutter to give it a round shape then decorate with the diced vine tomatoes and a drizzle of extra virgin olive oil previously fragranced with basil.

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