



Quinoa and laksa leaf salad with goat cheese, wakame and red wine



Chef Chris Salans (Indonesia)

Serves: **6**

Ingredients:

400 g quinoa
30 g shallot, chopped
20 g chives, chopped
50 g laksa leaves, sliced
(can be replaced with
Vietnamese coriander)
60 g candied kumquats
1 lemon
Salt
Pepper
Olive oil

For the goat cheese mixture

200 g goat cheese
(ideally French goat cheese)
150 ml fresh cream
(30-35% fat content)

For the red wine glaze

200 ml pinot noir wine
200 g black grapes
20 g glucose syrup

For the wakame tuile

35 g dried seaweed
300 ml water
50 g lemon zest
75 g shallot, chopped
10 g salt
3 g black pepper
60 ml olive oil
20 g instant yeast
900 g bread flour
200 g sourdough

For the garnish

Microgreens

Preparation:

- Boil the quinoa in vegetable stock until cooked. Leave to cool.
- Mix the quinoa with the shallot, chives, laksa leaves and candied kumquats. Season with lemon juice, salt, pepper and olive oil to taste.
- For the goat cheese mixture, soften the goat cheese by beating and stirring with a spoon or spatula, then beat in a mixer. Gently whisk the fresh cream and combine it with the goat cheese. Season to taste. Place on a tray and leave to rest overnight in the refrigerator.
- For the glaze, mix the wine, grapes and glucose syrup and cook over low heat until the grapes have burst open. Strain under pressure to extract all the grape juice. Cook to reduce the liquid to a good glaze consistency.
- For the wakame tuile, boil the water and add the wakame, lemon zest and shallot. Mix together.
- Once the seaweed is at room temperature, mix with the flour, sourdough, yeast, olive oil, pepper and salt. Place all the ingredients in a baking pan and leave to rise, as though you were making bread.
- When the dough has risen, bake at 180 °C until ready.
- Leave to cool to room temperature then freeze the bread.
- Once frozen, cut the bread into thin slices. This can be done with a meat slicer.
- Re-bake at 180 °C until the bread is crispy.
- For presentation, decorate the bottom of the plate with the red wine glaze. Place two goat cheese quenelles and the quinoa salad on the plate. Garnish with 2 wakame slices and the microgreens. Serve immediately.



Tip:

The sourdough is obtained in the following way: mix equal amounts of water and flour. Leave to rest at room temperature for 24 hours. On the second day, separate half the dough and fill again with equal parts flour and water. Repeat the process on the third day. On the fourth day you should have sourdough with its characteristic large gas bubbles.

