



Photo courtesy of the Chef.

Quinoa salad with red fruits



Chef Joan Roca (Spain)

Serves: 4

Ingredients:

250 g quinoa
2 cups (500 ml) water
Strawberries
Cherries
Small strawberries
Acacia flowers
Thyme flowers
Purple coloured flowers
50 g spring onion
50 g red pepper
50 g green pepper

For the lemon vinaigrette

140 g olive oil
30 g lemon juice
Salt
Pepper

Preparation:

- Cut all the vegetables into very small cubes (brunoise). Set aside.
- Cook the quinoa for 12 minutes in the water. Cool and mix with the chopped vegetables. Set aside.
- For the vinaigrette, mix the oil with the lemon juice. Season with salt and pepper.
- To serve, dress the quinoa with the lemon vinaigrette. Place the quinoa on a plate, add the small strawberries, the larger strawberries cut in half and the sliced cherries. Finally, decorate the salad with the flowers.