



DESSERTS AND  
DRINKS



# Quinoa crispy bars



**Source:** Foundation for Promotion and Research of Andean Products, PROINPA (Bolivia)

*Serves:* **10**

## *Ingredients:*

2 cups toasted quinoa  
(quinoa pops)  
2 tbsp grated coconut  
5 tbsp dark raisins  
2 tbsp almonds or walnuts  
Dulce de leche

## *Preparation:*

- Put the toasted quinoa into a bowl (you can also use puffed quinoa).
- Mix with dulce de leche and almonds or walnuts until you have a uniform mixture.
- Empty the mixture into biscuit moulds. Top with raisins and grated coconut.
- Flatten the mixture with a surface smaller than the biscuit mould.
- Remove the crispy bars from the moulds and let dry.
- Serve in the same way as 'turrone' (similar to nougat candy bars).



## *Tip:*

The moulds should be washed each time you press a bar so nothing is left sticking to the sides.