



Lemon verbena quinoa tart with pomegranate sauce and quinoa wafer



Chef Frank Villablanca (Chile)

Serves: 6

Ingredients:

4 tbsp quinoa
1 tbsp toasted quinoa
1 cup dairy cream
3 tbsp granulated sugar
2 eggs
4 tbsp flour
2 ripe pomegranates
4 leaves fresh lemon verbena
¼ tsp unflavoured gelatin
1 tsp butter
Cinnamon powder

Preparation:

- Wash and cook the quinoa.
- Hydrate the gelatin with two tablespoons of boiled water.
- To prepare the pastry, in a bowl beat the egg yolks and two tablespoons of granulated sugar until the mixture thickens. Separately, beat the egg whites until stiff, then add the yolk mixture and gently add the flour with a sieve.
- Remove a tablespoon of the batter and set aside.
- The pastry needs to be thin, so place the remaining batter in a baking pan lined with floured baking paper. Bake for 15 minutes at medium heat (180 °C).
- Combine the removed tablespoon of batter with the toasted quinoa and bake thin sheets of the resulting mixture on baking paper for 8 to 10 minutes, to make the wafers.
- In another bowl, whisk the dairy cream and a tablespoon of sugar until the cream thickens. Add to the previously cooked quinoa together with the freshly chopped lemon verbena leaves and the hydrated gelatin. Mix well.
- Place in small moulds with pastry base. Refrigerate for one hour.
- For the sauce, seed the pomegranates and mix the seeds or arils with a syrup made with a tablespoon of sugar and a tablespoon of water with cinnamon.
- To serve, place the wafers on the dessert and the pomegranate sauce at the base.



Tip:

Berries can be used if pomegranates are not available.