



Quinoa and kaffir lime cake with crème fraîche and puffed quinoa



Chef Morten Nielsen (Thailand)

Serves: **12**

Ingredients:

For the quinoa cake

70 g quinoa
30 g butter
1 vanilla pod
50 g cane sugar
2 eggs
 $\frac{1}{3}$ tsp olive oil
100 g wheat flour
1 tsp baking powder
70 g almonds, ground
2 kaffir limes
5 kaffir lime leaves
1 tsp salt

For the puffed quinoa

50 g quinoa
Pinch of salt

For the topping

Crème fraîche

Preparation:

- Wash and cook the quinoa. Set aside.
- Melt the butter in a small saucepan and lightly brown. Set aside.
- Cut the vanilla pod lengthwise in two. Use the knife blade to scrape out the vanilla seeds. Mix the seeds with the sugar.
- Beat the eggs with the olive oil and mix with the vanilla sugar, flour, baking powder, ground almonds, browned butter and cooked quinoa.
- Squeeze the juice from the limes and grate their peel. Grate or finely chop the lime leaves. Add the kaffir lime zest, the grated or chopped lime leaves, the salt and the lime juice to the mixture.
- Put the mixture into a mould lined with baking paper.
- Bake in a preheated oven at 180 °C for approximately 30 minutes. Use a wooden skewer to see if the cake is baked. If the cake sticks to the wood, bake for 5 more minutes and repeat.
- For the puffed quinoa, begin by boiling the 50 grams of quinoa for 10 minutes and drain.
- Spread the cooked quinoa on baking paper and leave to dry for 3 to 4 hours in a dehydrator or oven at 60° C, until dry and hard.
- Fry the dried quinoa in hot oil (about 200° C) for 2 seconds or until the grains puff.
- Drain and let cool on a paper towel.
- To serve, place the cake on a plate. Add a little crème fraîche on the cake. Add the puffed quinoa on the crème fraîche.



Tip:

A little organic honey can be added to the crème fraîche for additional sweetness.