



Quinoa and apple porridge



Chef Claus Meyer (Denmark)

Serves: 12

Ingredients:

100 g oats
400 ml water
1 tsp salt
50 ml apple juice
35 g quinoa
25 g butter

For the topping

200 g cane sugar
25 g butter
50 g quinoa
80 g diced apple

Preparation:

- Wash and cook the quinoa in salted water until it opens but is still al dente. Approximately 10 minutes. Remove the pot from the heat and leave the quinoa to cook in the retained heat.
- Put the oats, 400 ml of water, apple juice and salt in a pot and heat slowly.
- When the ingredients of the porridge start to combine, add the cooked quinoa. Adjust the taste with butter and if necessary a pinch of salt.
- To make the topping, melt the cane sugar in a pan on low heat. Add the butter and quinoa, and stir.
- Spread the mixture on baking paper and leave to cool.
- When cool, cut into suitable pieces to use as a crunchy topping for the oat and quinoa porridge.
- Serve in a bowl with the diced apples, cinnamon sugar and crunchy quinoa topping.



Tip:

To prepare cinnamon sugar mix
1 tablespoon of granulated sugar
with 1/4 teaspoon of ground
cinnamon.