## Chef Izu Ani's Quinoa Salad | La Serre

Serves: 4

## **Ingredients:**

280g quinoa

2 whole clementines (segmented\*)

A tablespoon of dried cranberries

1 spring onion (chopped)

2 tablespoons of roasted hazelnuts (halved)

1 red and 1 green chilli (julienne\*)

A handful of Chives (chopped)

2 tablespoons of pickled carrots (chopped)

Cherry tomatoes (cut in half and burnt with blow torch)

5g of rocket leaves

Radish to garnish (sliced, then soaked in ice water)

## For the clementine dressing

50g clementine concentrate

50g clementine (puréed)

100g balsamic (homemade if desired)

4g salt

100g olive oil

## Method:

Boil water in a pan, once it is boiling, add the quinoa and cook for 13 minutes over a high heat. After 13 minutes remove from heat and strain, then season with a pinch of salt and put into the fridge.

To prepare the clementine dressing, add all ingredients into a bowl and stir thoroughly.

Next, take a large mixing bowl and put the cooled quinoa into it. Then add the clementine dressing and all other ingredients and combine. Distribute into 4 bowls and add a few radish slices and drizzle with olive oil. Serve immediately.