

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.