

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

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• 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.