



# Quinoa salad with walnuts

Opsskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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100 g quinoa  
200 ml vegetable bouillon

Wash the quinoa in a sieve under running water. Drain the quinoa well.  
Put the quinoa together with the vegetable bouillon into the cooking tray and then place it on the wire shelf in the cold cooking space. Cook.

### **Dampning 100°C i 30 Min.**

Take the quinoa out of cooking space and then leave to swell for 10 minutes.

50 g walnuts, roasted  
1 stalk of pascal celery  
100 g pomegranate seeds  
1 apple, red  
150 red cabbage

Peel and dice the celery. Wash and dice the apple. Cut the red cabbage leaves into fine strips. Coarsely chop the walnut kernels. Mix the diced celery, pomegranate seeds, diced apple, red cabbage strips and chopped walnut kernels into the lukewarm quinoa.

6 tbsp apple cider vinegar  
6 tbsp olive oil  
1 tbsp mustard  
3 tbsp water  
1 shallot  
2 tbsp mint  
Salt  
Pepper  
Sugar

For the dressing, peel and finely chop the shallot. Finely chop the mint. Mix all the ingredients into the quinoa salad.





## Tips

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Quinoa salad can be served with a green salad.

The walnuts can be toasted in the oven using hot air at 180 °C or in a pan.

## Tilbehør

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Porcelain dish ⅓ GN

Wire shelf

## Yderligere oplysninger

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Oprettet den

12.04.2023

