



# Quinoa – basic preparation

Recipe by V-ZUG Ltd.



|              |                                    |
|--------------|------------------------------------|
| Preparation  | 5 Mins                             |
| Cooking time | 20 Mins                            |
| Portions     | 4                                  |
| Appliance    | CombiSteamer V6000 Grand from 2022 |

Gluten-free, high in protein and versatile: quinoa is a good base for bowls, nutritious salads or accompaniments to vegetables.

## Ingredients

150 g quinoa

300 ml water

$\frac{3}{4}$  tsp salt

## Preparation

Rinse the quinoa under cold running water, then drain well. Put the quinoa into an ovenproof dish along with the water and salt, place it on a wire shelf in the cold cooking space and cook at 100 °C for about 20 minutes using the steam mode. Cover the quinoa and leave to swell either in the switched-off cooking space or at room temperature for at least 10 minutes.

**Steaming 100 °C for 20 Mins**

## Accessories

1-litre ovenproof dish

Wire shelf

## Additional information

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