



Quinoa salad

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	10 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

with tahini dressing

Quinoa

150 g white quinoa
200 ml vegetable bouillon
100 ml apple juice
1 tbsp olive oil
1 tsp maple syrup
2 tbsp sultanas
½ tsp ras-el-hanout
1 knife tip of turmeric
1 knife tip of cinnamon
½ chilli pepper, chopped
½ tsp salt

Salad

1 cucumber
1 mango
50 g salted pistachios, blanched and chopped
3 sprigs of dill, chopped
3 sprigs of coriander, chopped
3 sprigs of parsley, chopped
2 sprigs of mint, chopped





Dressing

80 g tahini

75 ml lukewarm water

½ lemon, juice only

1 tbsp olive oil

1 knife tip of cumin powder

1 knife tip of cayenne pepper

½ tsp salt

Quinoa

Wash and drain the quinoa. Put the quinoa in a porcelain dish along with the other ingredients and mix together well.

Cook the quinoa on a wire shelf in the middle shelf position at 100 °C for 30 minutes using the steam mode.

Take the quinoa out of the cooking space, cover and leave to swell for at least 10 minutes. Loosen with a fork.

Salad

Peel and deseed the cucumber. Peel the mango. Cut the cucumber and mango into 5 mm cubes. Put in a bowl with the other ingredients and mix together with the lukewarm quinoa.

Dressing

Whisk all the ingredients together in a bowl.

Serving

Mix the dressing with the lukewarm quinoa salad.

Cooking steps

Steaming 100 °C for 30 Mins

Accessories

Wire shelf

1-litre porcelain dish