# Quinoa salad

Recipe by V-ZUG Ltd.



with tahini dressing

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

## 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

## Additional information

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