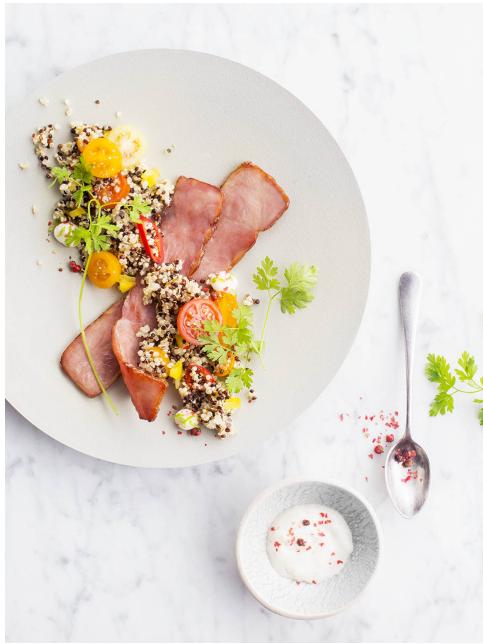


Turkey Bacon with quinoa salad



10 persons



Ingrediënten

- 30 slices Turkey bacon
- 200 g quinoa and 200 g black quinoa
- Chicken stock
- 300 g mixed cherry tomatoes
- 1 yellow bell pepper
- 1 chilli
- Knob of butter
- 1 lime
- 10 cl ponzu citrus vinegar
- 10 cl good olive oil
- ½ teaspoon xantana
- Pepper & salt
- 1/10 bunch chervil

Bereiding

Put the quinoa all together in one pot and pour chicken stock over it. Boil the quinoa 8 min. and pour it into a pointed sieve. Allow it to cool.

Cut the cherry tomatoes into 4 and cut the yellow bell pepper into fine brunoise pieces, cut the chilli into thin slices.

Mix the vegetables with the quinoa and season with pepper and salt.

Fry the Turkey Bacon in some butter and season with pepper. Mix the vinegar and olive oil together with the xantana and mix up for a few seconds. Season the vinaigrette with pepper and salt.

Arrange the food on a plate and finish with chervil.

Grate the lime zest over the dish.

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