



Photo courtesy of the Chef.

# Hot quinoa ceviche



**Chef Flavio Solorzano (Peru)**

**Serves: 4**

## *Ingredients:*

3 tbsp vegetable oil (50 ml)  
30 g diced garlic  
3 tbsp mirasol chilli paste  
1 tbsp yellow chilli paste  
1 tsp black pepper  
1 tsp cumin  
1 tsp turmeric  
350 g quinoa  
100 g cassava, coarsely grated  
2 tsp salt  
3 lemons  
100 g red onion, thick julienne  
2 mochero chillies

## *For the stock*

1 kg chicken bones  
10 g ginger, sliced  
½ white onion  
4 garlic cloves, peeled  
¼ carrot  
12½ cups water (3 lt)

## *For the garnish*

2 tbsp annatto oil  
100 g chicken breast, shredded  
60 g spring onion  
30 g coriander (cilantro) stems and leaves

## *Preparation:*

- To make the stock, boil the bones, white onion, ginger, peeled garlic cloves and carrot in 3 litres of water for 1 hour.
- Strain the resulting stock (about 1 litre).
- Meanwhile, rinse and drain the quinoa.
- Grate the cassava with the coarse side of a box grater.
- Crush the mochero chilli with a knife blade or pestle. Do this only once to keep the chilli intact.
- Squeeze the lemons.
- In the oil, gently fry the garlic, the mirasol and yellow chilli pastes and the spices (pepper, cumin and turmeric) for 30 minutes.
- Add the chicken stock you prepared before.
- Add the quinoa and begin to cook with the pot covered.
- After 10 minutes add the cassava.
- After 12 minutes sauté the red onion and add to the quinoa with the previously crushed mochero chillies.
- Add the lemon juice.
- Continue cooking for 14 minutes.
- Heat the annatto oil and sauté the shredded chicken breasts, spring onion and coriander stems.
- Serve the ceviche in a bowl and decorate with the sautéed garnish and coriander leaves.