

QUINOA MAZAMORRA

DIFFICULTY LEVEL: Low

REQUIRES ASSISTANCE: Yes

PORTIONS: 4

INGREDIENTS

- 2 cups pearl quinoa
- 1 cup chanchaca honey (or sugar syrup)
- 30 g cinnamon stick
- 2 cups of water
- 1 orange peel
- 5 g cloves
- 2 cups evaporated milk
- 1 teaspoon vanilla extract
- 2 tablespoons golden raisins
- 2 tablespoons black raisins

METHOD

- 1 Rinse the quinoa thoroughly. Cook it in a medium saucepan with 2 cups of water until tender. Add the cinnamon, cloves and orange peel. Then add the chanchaca honey or sugar syrup, vanilla extract, milk and finally the raisins.
- 2 Let it cook until it reaches the right consistency.

Mazamorra: Semi-thick, pudding-like dessert.

