

Avocado Tartar with Yuzu, Coriander and Crispy Quinoa



Serves 4

Preparation

1. In a pot, bring water to a boil. Add the quinoa, cover and cook over low heat (follow the instructions on the package). Next, heat the vegetable oil in a frying pan over medium heat and sauté the quinoa for 4-5 minutes. Remove from the burner and set aside.
2. In a large salad bowl, mix all of the ingredients except the quinoa. Spoon into salad bowls, then garnish each

Ingredients

- ½ cup red quinoa
- 1 cup vegetable oil
- 4 ripe avocados, diced
- 1 French shallot, finely diced
- 2 tablespoon fresh coriander, chopped
- 4 tablespoons mayonnaise
- 1 tablespoon yuzu juice
- 1 teaspoon sesame oil
- Salt and pepper to taste

Chef's Tip

To ripen your avocados faster, place them in a brown paper lunch bag with a banana. Keep an eye on their progress!

Credit

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