



Quinoa biscuits



Fuente: Irma Paca de Cano, Wiñay Warmi Association.

“El camino de la quinua” cookbook, published by the Manuela Ramos Movement (Peru)

Ingredients:

600 g wheat flour
400 g quinoa flour
1½ cups milk
20 g baking powder
300 g butter
5 eggs
250 g sugar
1 cup cold boiled water

Preparation:

- Mix the wheat and quinoa flour and the baking powder on a table. Sift several times.
- Make a well in the flour and add the butter, the five eggs and the sugar dissolved in a cup of cold boiled water.
- Mix and knead into a pliable uniform dough. Form bun shapes and leave to rest for 15 minutes in the refrigerator.
- On a floured surface, roll out the dough into a thin layer ½ cm thick.
- Cut the dough into biscuit shapes. Place the biscuits on greased baking trays or pans.
- Brush the biscuits with two beaten egg yolks and bake at 180 °C for 20 minutes.