

## La Réserve Ramatuelle: Quinoa Tabbouleh with Chimichurri Sauce

La Réserve Ramatuelle serves up St. Tropez's biggest wow factor for travelers in search of a true five-star experience. Its restaurant, La Voile, has two *Michelin* stars and is known for its fresh and light Mediterranean fare. Executive Chef Eric Canino shares this simple recipe to make at home using seasonal produce.

### INGREDIENTS:

#### CHIMICHURRI

- 1 cup grape seed oil
- 1/3 cup white rice vinegar
- 1/4 cup wine vinegar or lambrusco
- 1/4 cup flat-leaf parsley
- 1.5 Tbsp fresh cilantro
- 1.5 Tbsp bird or chili pepper
- 1 Tbsp fresh oregano
- 1 Tbsp garlic
- 2 tsp spring onion (white part)
- 1 tsp cumin
- 1 tsp tomato powder
- Salt, pepper to taste

### INGREDIENTS:

#### TABBOULEH

- 1 cup cooked quinoa
- 1 fresh pomegranate (optional)
- 1 cucumber
- 1 red onion
- 1 avocado
- Handful of cherry tomatoes
- 1 rice cake crisp

### PREPARATION (serves two people)

- **Chimichurri Sauce:** Finely chop the parsley, cilantro, garlic, oregano and spring onion. Chop the chili pepper and put it in a salad bowl. Stir in the red wine vinegar, white rice vinegar, grape seed oil, tomato powder and cumin. Season with salt and pepper to taste. Mix and marinate before adjusting the seasoning if necessary.
- **Quinoa Tabbouleh:** Cook the quinoa in well-salted water for about 20 minutes, then rinse and drain. Finely dice the cucumber and cherry tomatoes and chop the red onion. Shell a pomegranate and add the seeds to the quinoa. Season with the chimichurri sauce. Mix and adjust the seasoning if necessary. Cut the avocado and set aside half of it for garnishing. Mince the other half along with a few cherry tomatoes. Marinate them in olive oil with salt. **Chef's tip:** You can replace the large pomegranate with another tangy fruit.
- **Plating:** Using a cookie cutter, place the quinoa tabbouleh, avocado and marinated cherry tomatoes in the center of a plate for two plates. Arrange 4 to 5 avocado slices on top and season with the chimichurri sauce. Garnish with a rice cake crisp or fresh herbs.

