**WATERMELON & FETA SALAD, CRISPY QUINOA**

**150 g watermelon cut into chunk, ball, or cube (compress optional)**

**15 g slice shallots**

**15 g mint**

**20 g rocket salad**

**20 g Kalamata black olives cut in half**

**10 g slice red radish**

**20 g pickled chili (jalapenos, shishito …)**

**5 g crispy quinoa**

**30 g feta**

**30 g lemon & tabasco vinaigrette**

**CRISPY SMOKED QUINOA**

200 g Quinoa

10 g salt

* Cook quinoa in boiling water for 15 min. or until soft
* Drain it well and lay it on a try and paper towel
* Dehydrate it in the oven at 90 degrees until completely dry
* Fry the dry quinoa little by little in 205 degrees oil
* Season the puff quinoa with salt

**PICKLED CHILIES**

**1 kg Padron pepper cut in half and washed**

**700 g apple cider vinegar**

**500 g water**

**30 g salt**

**30 g sugar**

**50 g garlic clove cut in half or quarter**

**3 g black peppercorn**

**5 g yellow mustard seed**

**3 g coriander seed**

**10 g fresh herb sprig (you can use rosemary, dill, thyme)**

* Warm up the pickle liquid
* Pour over the padron
* Let set for 3 days before eating

**LEMON & TABASCO DRESSING**

**200 g Lemon juice**

**3 lemon zest**

**500 ml Extra virgin olive oil**

**15 g tabasco**

**5 g salt**

**5 g pepper**