



Pasankalla quinoa pastries



Source: Luz Marina Ortega, Wiñay Warmi Association
“El camino de la quinua” cookbook, published by the Manuela Ramos Movement (Peru)

Serves: **10**

Ingredients:

For the dough

1 kg flour
300 g butter
2 eggs
1 tsp baking powder
Salt
Sugar

For the filling

½ kg pasankalla quinoa flour
(or you can use normal quinoa flour)
2 chancaca balls (raw cane sugar)
Ground cinnamon
Clove
Dulce de leche blanco (manjar blanco)
100 g grated coconut

Preparation:

- Put in a bowl the flour, baking powder, butter, eggs, salt and sugar. Mix by hand.
- Add water until you have a dough. Let rest for about one hour.
- Cook the quinoa in a pressure cooker with cold water for 25 minutes.
- Separately, place in a pot with water the cinnamon, clove and chancaca, until this dissolves. Then strain.
- Add the cooked quinoa to the chancaca. Then wet with dulce de leche and grated coconut. Mix until uniform.
- After it has rested, roll out the dough and cut into squares to fold as an envelope.
- Fill these with the quinoa mixture and bake at medium heat for 45 minutes or until golden brown.



Tip:

Jam or dulce de leche can also be used as filling.