



Quinoa bread rolls



Source: Hulda Salomé Salas Quispe.

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

Makes: **35 rolls**

Ingredients:

1 kg wheat flour
½ kg quinoa flour
150 g sugar
4 g salt
10 g aniseed
20 g baking powder
150 g lard

Preparation:

- In a bowl mix the dry ingredients, the wheat flour, quinoa flour, salt, sugar, baking powder and lard, gradually adding water.
- Knead with your hands until the dough becomes elastic. Leave it to rest until soft (about 45 minutes).
- Then place the dough on a floured board. Divide into small portions of 10 grams and roll into balls on the floured surface.
- Place the bread rolls on a baking tray. Coat with egg wash and quinoa flakes. Leave to rest for 2 hours in a warm area, covered with a cloth.
- Then bake at 250 °C for 8 minutes.