



# Quinoa chicha



**Chef Galo Villa (Ecuador)**

**Serves: 10**

## *Ingredients:*

2 cups quinoa  
3 litres water  
5 sprigs hierba luisa (lemongrass)  
3 sprigs lemon verbena  
1 tbsp allspice  
4 cloves  
1 cup pineapple  
3 cinnamon sticks  
1 cup naranjilla  
½ cup passion fruit juice  
2 cups brown sugar

## *Preparation:*

- In one litre of water, cook the quinoa, pineapple, naranjilla and passion fruit juice for one hour and let cool.
- In another pot, boil two litres of water with the brown sugar, cinnamon, cloves, allspice, lemon verbena and hierba luisa.
- Once boiling, turn off the heat and cover the pot for infusion.
- Stir the first preparation and sieve both preparations.
- Pour the resulting liquid in a covered container and let stand for 48 hours.
- Serve with ice.

