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GRANDES  
TABLES  
DE SUISSE

## In the kitchen with Chef Cristian Moreschi !

This week, Chef Cristian Moreschi pays homage to Ticino! This enthusiast works in the historic 5-star Villa Principe Leopoldo. Offering a breathtaking view over Lugano, this oasis of elegance combines refinement, luxury and haute cuisine. Here, the Chef works his magic to create very visual gastronomic compositions with avant-garde flavours and a continuous desire to favour seasonal products. Today, he has crafted a recipe with seasonal vegetables, fresh cheese and quinoa that you can make at home.

### Seasonal vegetables, fresh cheese and quinoa



- 150g fresh ricotta
- 45g robiolino (fresh cheese from Ticino)
- 3 pieces of saffron-scented cauliflower
- 2 slices of fennel marinated with a small quantity of vinegar
- 2 small organic carrots from Ticino
- 4 carrot rolls
- 2 pieces of small turnip
- 2 pieces of Romanesco cauliflower
- 3 cubes of sweet and sour pumpkin
- 40g black and white quinoa

Rinse the quinoa and cook in a small amount of water to prevent it from losing any nutrients.

Cool the quinoa and season with some extra-virgin olive oil and lemon juice. Lay the quinoa on a plate as a base for the vegetables and rondelles of cheese.

Cook all vegetables separately; season the carrots and fennel with a white vinegar dressing. Season the cheese rondelles with some chopped parsley and Espelette chili.

Plate up as in the photo and finish with some herbs and a few drops of reduced balsamic vinegar.

Enjoy!

