

Inkaterra La Casona

CUSCO, PERU

An inconspicuous door in the heart of Cusco's old town opens into a world of Spanish-colonial splendor at this historic 16th-century manor house.



Quinoa Pancakes

■ **Makes 10–12 pancakes**

- 2 eggs
- ⅓ cup sugar
- pinch of salt
- 4 teaspoons vanilla extract
- 4 teaspoons pisco or brandy (optional)
- ½ cup milk
- 2 tablespoons unsalted butter, melted
- 1 cup flour
- ⅓ cup quinoa, cooked
- 2 ½ teaspoons baking powder

1. Cook quinoa (see instructions at right) and let cool.
2. Mix the eggs together with the sugar, salt, vanilla extract, pisco or brandy, milk, and melted butter.
3. In a separate bowl, mix the flour and baking powder together and add them little by little to the mixture until it becomes soft and homogenous.
4. Finally, add the cooked quinoa. If the mixture appears dry, add some extra milk.
5. Pour in rounds onto a non-stick pan and cook until bubbles pop. Flip and cook another minute.
6. Sprinkle lightly with powdered sugar or serve with maple syrup, honey, or fruit. Delicious!



HOW TO COOK QUINOA LIKE A PERUVIAN

1. Rinse the grains in cold water.
2. For 1 pound (2 cups) of quinoa, use a quart of water to cook.
3. First boil the water, then add the rinsed quinoa.
4. Boil for 12–15 minutes, or a maximum of 18 minutes if you prefer it a little more cooked. No salt or sugar should be used during the cooking of the quinoa.
5. Once cooked, let the quinoa cool uncovered in a flat pan.