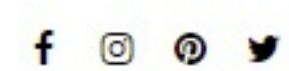


7. April 2020

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PERUVIAN EASTER BREAKFAST: QUINOA PANCAKES



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Even though we, unfortunately, cannot travel at the moment, we can still bring a piece of culture and tradition into our home. From my trip to [Peru](#) last year I took this super delicious quinoa pancakes recipe home with me.

You get the pancakes for breakfast at the [Inkaterra hotels](#) and by then you will surely be as excited as I am! The quinoa pancakes are also perfect for your Easter breakfast if you want to treat yourself to something special and bring Peru into your kitchen.

Quinoa has been cultivated in Peru for over 6000 years and is an important part of the kitchen there – It's not only very tasty but also healthy – perfect to start the day. 🍌

By the way, during your stay at the [Inkaterra hotels](#) you can take [cooking classes](#) and learn to cook different typical Peruvian recipes, for example, Lomo Saltado, which you will find on every corner in Peru.

And if you want to get some inspiration for your next Peru trip, have a look at these blog posts:

[Peru: From the rainforest to the cloud forest and Machu Picchu](#)

[Peru: From the Sacred Valley of the Incas to Cusco](#)

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QUINOA PANCAKES À LA INKATERRA

7. April 2020

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easy

By: [Hanna](#)



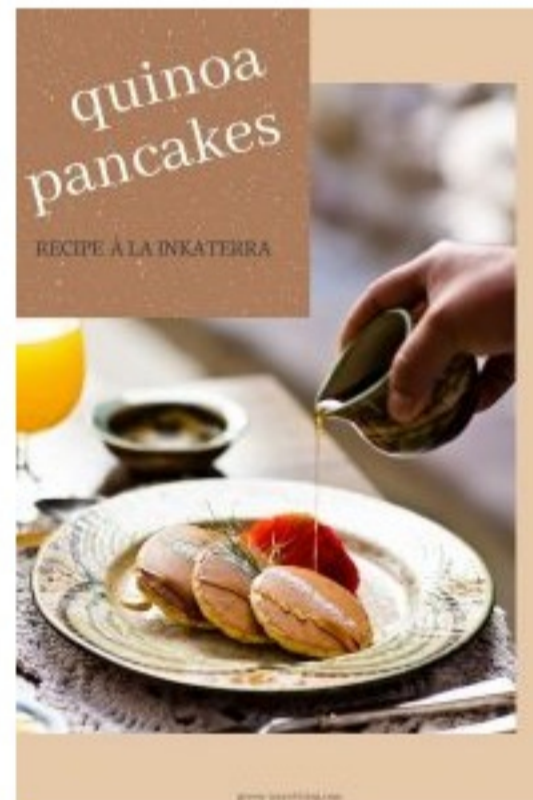
INGREDIENTS

1.5 cups of flour
2 eggs
75 gr white sugar
a pinch of salt
20 cc vanilla essence
20 cc Pisco or Brandy
100 cc milk
70 gr cooked quinoa
25 gr unsalted butter
10 gr baking powder

DIRECTIONS

- STEP 1** Whisk the eggs and mix with white sugar, salt, vanilla essence, pisco, milk and melted butter.
- STEP 2** Mix the flour with the baking powder and gradually add it while stirring until a homogenous dough is obtained.
- STEP 3** Add the previously cooked quinoa and, depending on the texture, add some more milk.
- STEP 4** Fry small pancakes in a pan and serve with honey or maple syrup.

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Author: [Hanna](#)

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