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**whole  
grains**  
WINTER PROMOTION

# CONGEE WITH KOMBUCHA- INFUSED QUINOA

FEATURING PERSIMMON  
ASIAN PEAR CHUTNEY &  
CASHEW TOPPING



## Congee with Kombucha-Infused Quinoa, Pear-Persimmon Chutney & Cashew Topping

Yield: 6 each / 6 oz portions



Red Quinoa



Persimmons & Asian Pear



Persimmon & Asian Pear Chutney



Sesame Seed Cashews

### **Ingredients: Kombucha-Infused Quinoa**

- 32 oz cooked Red & White Quinoa
- 2 Each (15.2 fl oz)- Ginger Flavored Kevita Master Brew Kombucha
- Salt & Pepper to taste

### **Ingredients: Persimmon Asian Pear Chutney**

- 4 each Medium Fuyu Persimmons
- 2 each Large Asian Pears
- 1/3 cup Apple Cider Vinegar
- 1/4 cup Brown Sugar
- 1/3 cup Water
- 2 tsp- Chinese 5 Spice
- Salt to taste

### **Ingredients: Cashew Garnish**

- 2 Cups Whole Cashews
- 1 Tbsp Sesame Oil
- 1 Tbsp Mixed Black & White Sesame Seeds
- 1/2 Cup Sliced Green Onions



Congee with Kombucha-Infused Quinoa, Pear-Persimmon Chutney & Cashew Topping

### **Preparation**

1. Add the cooked quinoa to a saute pan with both bottles of ginger kombucha. Cover and simmer for 45-50 minutes.
2. Peel, de-core, and small dice persimmons and Asian pears. Add diced fruit and all other Persimmon Asian Pear Chutney ingredients to a heavy bottomed sauce pan and simmer on low for 35-40 minutes. Set aside for service.
3. Toss whole cashews, sesame seeds, and sesame oil in a bowl until evenly coated and then place on a parchment lined sheet pan. Toast in a 350-degree oven for 5-7 minutes. Set aside for service.
4. Remove quinoa from stove and season with salt and pepper to taste. The quinoa should be more broken down and softer than the original cooked product. The Quinoa Congee should also be wet with additional residual kombucha liquid. Do not strain out the liquid. Serve congee hot and top with persimmon Asian pear chutney and cashews.