



In the Fusion Cuisine Approach Availability of Quinoa (Application Suggestions)

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Abstract

Due to rapid population growth in the world and our country in recent years, rapid depletion and pollution of natural resources, global warming and climate change, individuals are looking for new and alternative nutrients in terms of nutrition habits. In this context, South American origin Quinoa plant makes difference and superiority to other grains when it is considered in terms of the nutritional values hosted. United Nations Council has declared the year 2013 as "International Quinoa Year" in terms of the potential to contribute significantly to achieving the development goals of the next millennium. From here it can be said that Quinoa plant is a subject that is discussed more day by day, as the eyes gradually turn to alternative nutrients in the world. Within the context of fusion cuisine applications that are consciously formed by the combination of different cultures, materials and techniques and interpreted as the globalization of cuisine; it is said that Turkish Cuisine is interacting with the Turkish Principalities coming from Central Asia to Anatolia with the nomadic life style, taking advantage of different cultures and cuisines. With this feature, the proximity of the Turkish Cuisine to the Fusion Cuisine can be seen clearly. The study shows the using of Quinoa as part of Fusion Cuisine practices with common foods from Turkish Cuisine. Utility and concordance of Quinoa are observed by the way of these foods. Data obtained by participant observation are supported by scanning of documents.

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