



# QUAIL WELLINGTON



## QimiQ VORTEILE

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15



leicht

## ZUTATEN FÜR 4369 G

|               |  |
|---------------|--|
| <b>500 g</b>  | QimiQ Sahne-Basis                              |
| <b>500 g</b>  | Pilze [Champignons, Morcheln, Shiitake]        |
| <b>200 g</b>  | Zwiebel(n), fein gehackt                       |
| <b>25 g</b>   | Knoblauch, fein gehackt                        |
| <b>25 g</b>   | Butter, ungesalzen                             |
| <b>396 g</b>  | Trüffelsaft                                    |
| <b>300 g</b>  | Weißwein                                       |
| <b>75 g</b>   | Weinbrand                                      |
| <b>1133 g</b> | Wachtel, ausgelöst                             |
|               | Salz   |
|               | Pfeffer  |
| <b>565 g</b>  | Gänseleber von Rougié, in Scheiben geschnitten |
| <b>1000 g</b> | Blätterteig                                    |
| <b>150 g</b>  | Vollei(er)                                     |

## ZUBEREITUNG

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