



TURKEY ESCALOPES IN MANGO SAUCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SAUCE

250 g	QimiQ Cream Base
200 g	Mango(es), diced
200 ml	Clear vegetable stock
	Balsamic vinegar, white
	Salt
	Cayenne pepper

FOR THE TURKEY ESCALOPE

4 ea	Turkey escalopes 150 g each
	Salt
	Rosemary
1 tbsp	Sunflower oil

METHOD

1. For the sauce, cook the mango in the vegetable stock until tender and season to taste. Blend smooth, stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
2. Season the turkey escalopes, flash fry on both sides in the hot oil and serve immediately with the mango sauce.