



TURKEY RAGOUT WITH SHIITAKE AND TOMATOES



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

480 g Turkey breast, diced

Salt and pepper

1 tbsp Olive oil

2 Onion(s), finely chopped

200 g Shiitake mushrooms, cut into strips

500 g Tomato(es), cored

250 ml Chicken stock

Salt

Thyme

80 g Rocket salad, coarsely chopped

METHOD

1. Season the turkey with salt and pepper and fry in oil for approx. 4 minutes. Remove from the pan and keep warm.
2. Fry the onion in the oil used for the meat. Add the shiitake and tomato and continue to fry for a few minutes. Douse with the stock, season to taste and simmer for approx. 4 minutes.
3. Add the QimiQ Sauce Base and season to taste.
4. Garnish with rocket leaf to serve.