



MUSHROOM STUFFED QUILS



QimiQ BENEFITS

- Fillings remain moist for longer



25



medium

INGREDIENTS FOR 6 PORTIONS

150 g Mushrooms, finely sliced [émincé PF]

0.5 Onion(s), finely chopped

Vegetable oil, to fry

Salt and pepper

Ground nutmeg, ground

3 Slice(s) of white bread, toasted

125 g QimiQ Classic, unchilled

10 g Flat-leaf parsley, finely chopped

6 Quails [160 g], boned

METHOD

1. Fry the mushrooms and onions and season to taste. Drain well and allow to cool.
2. Remove the crusts from the toast and dice.
3. Whisk QimiQ Classic smooth.
4. Add the diced toast and parsley.
5. Add the drained mushrooms, season to taste and chill for 1 hour.
6. Use to stuff the quails and brush with butter. Roast in the hot oven at 160° C for approx. 20 minutes.