



TURKEY ESCALOPES IN MUSHROOM SAUCE



QimiQ BENEFITS

- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MUSHROOM SAUCE

500 g	QimiQ Cream Base
50 g	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
45 g	Butter
350 g	Mushrooms, finely sliced [émincé PF]
100 ml	White wine
100 ml	Clear vegetable stock
	Salt and pepper

FOR THE TURKEY ESCALOPE

6 ea	Turkey escalopes 150 g each
	Salt and pepper
	Rosemary, ground
40 ml	Sunflower oil
1 tbsp	Flat-leaf parsley, finely chopped

METHOD

1. For the mushroom sauce, fry the onions and garlic in butter until soft. Add the mushrooms and cook for a few minutes.
2. Add the white wine and stock and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.
4. Season the turkey escalopes, fry on both sides.
5. Serve immediately with the mushroom sauce sprinkled with parsley.