



PRAWN VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
100 g	Shiitake mushrooms, finely diced
60 g	Butter
100 g	Shallot(s), finely chopped
125 ml	White wine
1 shot	Pernod [Aniseed liqueur]
250 g	Prawns, chopped
20 ml	Olive oil
	Salt
	White pepper
	Cayenne pepper
10 ml	Lemon juice
6 g	Coriander leaves, finely shredded
12 ea	Vol-au-vent cases

METHOD

1. Lightly fry the shiitake mushrooms in butter.
2. Add the shallots and continue to fry. Douse with a little of the white wine and the Pernod. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Fry the prawns in olive oil and season with the salt, pepper and cayenne pepper. Douse with the remaining white wine and stir into the sauce.
4. Season to taste with salt, pepper and lemon juice. Add the coriander and mix well.
5. Fill the vol-au-vent cases with the ragout and garnish.