



VEAL VOL-AU-VENTS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
120 g	Onion(s), finely sliced
100 g	Mushrooms, quartered
40 g	Butter
250 g	Veal escalope, finely diced
125 ml	White wine
150 ml	Chicken stock
	Salt and pepper
	Worcestershire sauce
	Lemon juice
30 g	Parmesan, grated
	Butter, chilled
12	Vol-au-vent cases

METHOD

1. Fry the onion and mushrooms in butter.
2. Add the veal and continue to fry, douse with the wine before the meat starts to lose water, add the stock and allow to cook over low heat for 15 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste with salt, pepper, worcestersauce and lemon juice. Finish with the Parmesan and butter flakes.
5. Fill the vol-au-vent cases with the ragout and garnish.