



TURKEY ESCALOPES IN MUSHROOM SAUCE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MUSHROOM SAUCE

125 g	QimiQ Classic, chilled
0.5	Onion(s), finely chopped
1 tbsp	Butter
500 g	Mushrooms, finely sliced
1 tbsp	Flour
375 ml	Clear vegetable stock
	Salt and pepper
1 tbsp	Flat-leaf parsley, finely chopped

FOR THE TURKEY ESCALOPE

4	Turkey escalopes 150 g each
	Salt and pepper
	Rosemary, ground
3 tbsp	Sunflower oil

METHOD

1. For the mushroom sauce, fry the onion in butter until soft. Add the mushrooms and cook for a few minutes.
2. Dust with flour, season to taste and douse with the soup. Bring to the boil.
3. Finish with the cold QimiQ Classic. Sprinkle with parsley to serve.
4. Season the turkey escalopes, fry on both sides and serve immediately with the mushroom sauce.