



TURKEY BREAST WITH SWEET PEPPER CREAM SAUCE AND EBLY

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

400 g Turkey breast, cut into strips

Salt

Rosemary

1 tbsp Olive oil

FOR THE SWEET PEPPER CREAM SAUCE

1 Onion(s), finely diced

1 tsp Olive oil

400 g Red pepper(s), diced

200 ml Clear vegetable stock

Salt and pepper

Cayenne pepper

1 Bay leaf

2 tbsp Balsamic vinegar

small pinch(es) Sugar

125 g QimiQ Classic, chilled

200 g Eby Tender Wheat, cooked

Mixed herbs, to garnish

METHOD

1. Season the turkey breast strips with salt and rosemary.
2. For the sweet pepper cream sauce, saute the onion in olive oil. Add the diced sweet pepper, vegetable stock and seasoning and cook until the pepper is tender to the bite. Remove the bayleaf.
3. Blend smooth and season with balsamic vinegar and sugar. Finish with cold QimiQ Classic.
4. Flash fry the turkey breast strips on both sides in the hot olive oil.
5. Spoon the cooked Eby Tender Wheat onto individual plates and top with the sauce and fried turkey breast strips. Garnish with fresh herbs.