



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 10 PORTIONS

630 g	QimiQ Cream Base
250 g	Shiitake mushrooms, finely diced
150 g	Butter
200 g	Shallot(s), finely chopped
15 ml	Pernod [Aniseed liqueur]
310 ml	White wine
630 g	Prawns, chopped
50 ml	Olive oil
	Salt
	White pepper
	Cayenne pepper
25 ml	Lemon juice
10 g	Coriander leaves, finely shredded
30 ea	Vol-au-vent cases

METHOD

1. Lightly fry the shiitake mushrooms in butter.
2. Add the shallots and continue to fry. Douse with the Pernod and 2/3 White Wine and simmer gently. 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 1/3 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.