



QUAIL WELLINGTON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 4369 G

500 g	QimiQ Cream Base
500 g	Mushrooms [button, morels, shiitake]
200 g	Onion(s), finely chopped
25 g	Garlic, finely chopped
25 g	Butter, unsalted
396 g	Truffle juice
300 g	White wine
75 g	Brandy
1133 g	Quail, boned
	Salt
	Pepper
565 g	Foie gras [goose liver] by Rougié, sliced
1000 g	Puff pastry
150 g	Whole egg(s)

METHOD

1. Reconstitute the morels. Keep the liquid and strain through a coffee filter. Dice all the mushrooms finely.
2. Sauté the onions and garlic in the butter. Add the chopped mushrooms (not the shiitake caps) and simmer.
3. Add the morel juice, truffle juice, white wine and brandy and simmer until all the juice has evaporated.
4. Add the QimiQ Sauce Base and bring to the boil. Allow to chill.
5. Season the quail, sauté quickly on each side and allow to chill.
6. Quickly sauté the shiitake caps, season with the salt and pepper and set aside.
7. Quickly sauté the foie gras slices, season with the salt and pepper and set aside.
8. Fill the shiitake caps with the duxelle, top with the foie gras and fill into the quail.
9. Wrap the quail in the puff pastry, egg wash and chill.
10. Preheat the oven to 200° C. Bake the Quail Wellington until golden brown (core temperature 57° C).
11. Remove from the heat and serve immediately.