



# MEDITERRANEAN STYLE TURKEY IN PARMESAN SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**10** Turkey escalopes 150 g each

Salt and pepper

**20 ml** Olive oil, to fry

## FOR THE FILLING

**250 g** QimiQ Cream Base

**100 g** Pine nuts, ground

**80 g** Parmesan, grated

**100 g** Beef tomatoes, diced

**40 g** Rocket salad, chopped

Salt and pepper

## FOR THE SAUCE

**600 g** QimiQ Cream Base

**250 ml** Dry white wine

**125 ml** Chicken stock

**200 g** Parmesan, grated

Salt and pepper

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Beat the turkey escalopes (with a meat hammer) and season with salt and pepper.
3. For the filling: mix all the ingredients together.
4. Spread the filling over the turkey, roll up and fasten with tooth picks.
5. Fry the escalopes in the oil, place in an oven proof dish and bake in the hot oven for approx. 10 minutes.
6. For the sauce: add the white wine and chicken stock to the frying pan used for the turkey and bring to the boil. Stir in the QimiQ Sauce Base and Parmesan.
7. Pour the cheese sauce over the turkey and serve immediately.