



BRAISED FILLET OF VEAL WITH PARMESAN TOPPING AND FRIED KING OYSTER MUSHROOMS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Heat stable
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

10 slices Fillet of veal, braised

FOR THE PARMESAN TOPPING

500 g QimiQ Cream Base

160 g Cream cheese

200 g Parmesan, grated

Salt

Black pepper, freshly ground

FOR THE KING OYSTER MUSHROOMS

600 g King oyster mushrooms, chopped

100 g Shallot(s), finely sliced

Olive oil, to fry

4 cl Madeira wine

300 ml Veal stock

1 dash of Balsamic vinegar

Salt and pepper

METHOD

1. Preheat the oven to 200-220 °C (air circulation).
2. For the Parmesan topping: mix the QimiQ Cream Base with the remaining ingredients and season to taste. Pipe onto the braised fillets of veal.
3. Bake in the preheated oven or gratinate under a hot grill.
4. For the king oyster mushrooms: sauté in hot olive oil and douse with the Madeira. Add the veal stock and Balsamic vinegar and season to taste with salt and pepper.
5. Serve the gratinated fillet of veal with the king oyster mushrooms.