



# 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.