



# VEAL VOL-AU-VENTS



## QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



20



easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Cream Base
<b>240 g</b>	Onion(s), finely sliced
<b>200 g</b>	Mushrooms, quartered
<b>80 g</b>	Butter
<b>500 g</b>	Veal escalope, finely diced
<b>250 ml</b>	White wine
<b>300 ml</b>	Chicken stock
	Salt and pepper
	Worcestershire sauce
	Lemon juice
<b>60 g</b>	Parmesan, grated
	Butter, chilled
<b>20</b>	Vol-au-vent cases

## METHOD

1. Fry the onion and mushrooms in butter.
2. Add the veal and continue to fry, douse with the wine before the meat starts to lose water, add the stock and allow to cook over low heat for 15 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste with salt, pepper, worcestersauce and lemon juice. Finish with the Parmesan and butter flakes.
5. Fill the vol-au-vent cases with the ragout and garnish.