



VEAL ESCALOPES STUFFED WITH MUSHROOMS



QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and easy preparation
- Can easily be pre-prepared
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 12 PORTIONS

300 g Mushrooms, finely sliced

60 g Onion(s), finely chopped

Vegetable oil, to fry

Salt and pepper

Ground nutmeg

6 Slice(s) of white bread, toasted

250 g QimiQ Classic, unchilled

20 g Flat-leaf parsley, finely chopped

12 Veal escalope(s) 150 g each

METHOD

1. Flash fry the onions and mushrooms in hot oil and season to taste.
2. Drain well and allow to cool.
3. Cut off the crusts and dice the toast.
4. Whisk the QimiQ Classic smooth. Add the diced bread and parsley.
5. Add the cold mushrooms and adjust the seasoning.
6. Fill the veal escalopes with the mixture and chill for one hour.
7. Grill at medium heat.