



TURKEY ESCALOPES WITH CHANTERELLE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Reduces skin formation
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

4 ea Turkey escalopes 150 g each

Salt and pepper

Olive oil, to fry

FOR THE SAUCE

250 g QimiQ Cream Base

30 g Shallot(s), finely chopped

2 tbsp Butter

400 g Chanterelles, finely sliced

150 ml Clear vegetable stock

Salt and pepper

1 tbsp Flat-leaf parsley, finely chopped

METHOD

1. For the sauce: fry the shallots in butter until soft. Add the chanterelles and continue to fry for a further 3 minutes. Douse with the stock and continue to cook until the chanterelles are tender to the bite.
2. Stir in the QimiQ Cream Base, continue to cook until the required consistency has been achieved and season to taste. Keep the sauce warm.
3. Season the turkey with salt and pepper. Fry for 2 minutes on each side in hot oil.
4. Serve with the chanterelle sauce and sprinkle with parsley.