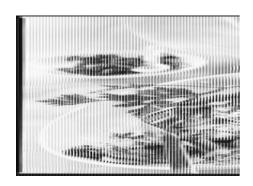


TURKEY ESCALOPES WITH CHANTERELLE SAUCE



QimiQ BENEFITS

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





15

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.