



MEDITERRANEAN STYLE TURKEY IN PARMESAN SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

8 Putenschnitzel à 80 g

Salt and pepper

4 tbsp Olive oil, to fry

FOR THE FILLING

125 g QimiQ Sauce Base, room temperature

50 g Pine nuts, crushed

1 Beef tomatoes, diced

20 g Arugula [Rocket leaf], finely chopped

1 tbsp Parmesan, grated

Salt and pepper

FOR THE SAUCE

250 g QimiQ Sauce Base

1 litre(s) Dry white wine

100 ml Chicken stock

100 g Parmesan, grated

Salt and pepper

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Beat the turkey escalopes (with a meat hammer) and season with salt and pepper.
3. For the filling: mix all the ingredients together well.
4. Spread the filling over the turkey, roll up and fasten with tooth picks.
5. Fry in oil, place in an oven proof dish and bake in the hot oven for approx. 10 minutes.
6. For the sauce, add white wine and chicken stock to the frying pan used for the turkey and bring to a boil. Stir in the QimiQ Sauce Base and parmesan.
7. Pour the cheese sauce over the turkey and serve immediately.