



MUSHROOM STUFFED QUAILS



QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and simple preparation



25



medium

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Classic, room temperature

300 g Mushrooms, finely sliced

1 Onion(s), finely chopped

Vegetable oil, to fry

Salt

Pepper

Nutmeg, ground

6 Slice(s) of white bread, toasted

20 g Parsley, finely chopped

12 Quails [160 g], boned

Butter, to brush

METHOD

1. Backofen auf 160 °C (Umluft) vorheizen.
2. Fry the mushrooms and onions and season to taste. Drain well and allow to cool.
3. Remove the crusts from the toast and dice.
4. Whisk QimiQ Classic smooth.
5. Add the diced toast and parsley.
6. Add the drained mushrooms, season to taste and chill for 1 hour.
7. Use to stuff the quails and brush with butter. Roast in the hot oven at 320° F for approx. 20 minutes.