



TURKEY ESCALOPES IN MUSHROOM SAUCE



QimiQ BENEFITS

- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MUSHROOM SAUCE

500 g	QimiQ Sauce Base
50 g	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
45 g	Butter
350 g	Mushrooms, finely sliced
100 ml	White wine
100 ml	Clear vegetable stock
	Salt and pepper

FOR THE TURKEY ESCALOPE

6 pcs	Turkey escalopes 150 g each
	Salt and pepper
	Rosemary, ground
40 ml	Sunflower oil
1 tbsp	Parsley, finely chopped

METHOD

1. For the mushroom sauce, fry the onions and garlic in butter until soft. Add the mushrooms and cook for a few minutes.
2. Add the white wine and stock and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.
4. Season the turkey escalopes, fry on both sides and serve immediately with the mushroom sauce sprinkled with parsley.
5. Mit der Champignonsauce anrichten und mit Petersilie garnieren.