



# TURKEY ESCALOPES IN MUSHROOM SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE MUSHROOM SAUCE

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

### FOR THE TURKEY ESCALOPE

<b>6 pcs</b>	Turkey escalopes 150 g each
	Salt and pepper
	Rosemary, ground
<b>40 ml</b>	Sunflower oil
<b>1 tbsp</b>	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.