



TURKEY ESCALOPES IN MUSHROOM SAUCE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MUSHROOM SAUCE

125 g	QimiQ Classic, chilled
0.5	Onion(s), finely chopped
1 tbsp	Butter
500 g	Mushrooms, finely sliced
1 tbsp	AP Flour
375 ml	Clear vegetable stock
	Salt and pepper
1 tbsp	Parsley, finely chopped

FOR THE TURKEY ESCALOPE

4	Turkey escalopes 150 g each
	Salt and pepper
	Rosemary, ground
3 tbsp	Sunflower oil

METHOD

1. For the mushroom sauce, fry the onion in butter until soft. Add the mushrooms and cook for a few minutes.
2. Dust with flour, season to taste and douse with the soup. Bring to a boil.
3. Finish with the cold QimiQ Classic. Sprinkle with parsley to serve.
4. Season the turkey escalopes, fry on both sides and serve immediately with the mushroom sauce.