



PRAWN VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

630 g QimiQ Sauce Base

250 g Shiitake mushrooms, finely diced

150 g Butter

200 g Shallot(s), finely chopped

15 ml Pernod [Aniseed liqueur]

310 ml White wine

630 g Prawns, chopped

50 ml Olive oil

Salt

White pepper

Cayenne pepper

25 ml Lemon juice

10 g Cilantro / coriander leaves, finely shredded

30 pcs Vol-au-vent cases

METHOD

1. Lightly fry the shiitake mushrooms in butter.
2. Add the shallots and continue to fry. Douse with the Pernod and 2/3 White Wine and simmer gently. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Fry the prawns in olive oil and season with the salt, pepper and cayenne pepper. Douse with the remaining 1/3 white wine and stir into the sauce.
4. Season to taste with salt, pepper and lemon juice. Add the coriander and mix well.
5. Fill the vol-au-vent cases with the ragout and garnish.