



MEDITERRANEAN STYLE TURKEY IN PARMESAN SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Turkey escalopes 150 g each

Salt and pepper

20 ml Olive oil, to fry

FOR THE FILLING

250 g QimiQ Sauce Base

100 g Pine nuts, ground

80 g Parmesan, grated

100 g Beef tomatoes, diced

40 g Arugula [Rocket leaf], minced

Salt and pepper

FOR THE SAUCE

600 g QimiQ Sauce Base

250 ml Dry white wine

125 ml Chicken stock

200 g Parmesan, grated

Salt and pepper

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Beat the turkey escalopes (with a meat hammer) and season with salt and pepper.
3. For the filling: mix all the ingredients together.
4. Spread the filling over the turkey, roll up and fasten with tooth picks.
5. Fry in oil, place in an oven proof dish and bake in the hot oven for approx. 10 minutes.
6. For the sauce, add white wine and chicken stock to the frying pan used for the turkey and bring to a boil. Stir in the QimiQ Sauce Base and parmesan.
7. Pour the cheese sauce over the turkey and serve immediately.