



TURKEY ESCALOPES IN MANGO SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SAUCE

125 g QimiQ Classic, chilled

200 g Mango(es), diced

200 ml Clear vegetable stock

White wine vinegar

Salt

Cayenne pepper

FOR THE TURKEY ESCALOPE

4 Turkey escalopes 150 g each

Salt

Rosemary

1 tbsp Sunflower oil

METHOD

1. For the sauce: cook the mango in the vegetable stock until tender and season to taste. Blend and finish with the cold QimiQ Classic.
2. Season the turkey escalopes, flash fry on both sides in the hot oil, and serve immediately with the mango sauce.