



VEAL VOL-AU-VENTS



QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



20



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Sauce Base
240 g	Onion(s), finely sliced
200 g	Mushrooms, quartered
80 g	Butter
500 g	Veal escalope, finely diced
250 ml	White wine
300 ml	Chicken stock
	Salt and pepper
	Worcestershire sauce
	Lemon juice
60 g	Parmesan, grated
	Butter, cold
20	Vol-au-vent cases

METHOD

1. Fry the onion and mushrooms in butter.
2. Add the veal and continue to fry, douse with the wine before the meat starts to lose water, add the stock and allow to cook over low heat for 15 minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste with salt, pepper, worcestersauce and lemon juice. Finish with the Parmesan and butter flakes.
5. Fill the vol-au-vent cases with the ragout and garnish.