



# VEAL ESCALOPES STUFFED WITH MUSHROOMS



## QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and simple preparation
- Can easily be pre-prepared
- Binds with fluid - no separation of ingredients



15



easy

## INGREDIENTS FOR 12 PORTIONS

**300 g** Mushroom(s), finely sliced

**60 g** Onion(s), finely chopped

Vegetable oil, to fry

Salt and pepper

Nutmeg

**6** Slice(s) of white bread, toasted

**250 g** QimiQ Classic, room temperature

**20 g** Parsley, finely chopped

**12** Veal escalope(s) 5 oz each

## METHOD

1. Flash fry the onions and mushrooms in hot oil and season to taste.
2. Drain well and allow to cool.
3. Cut off the crusts and dice the toast.
4. Whisk the QimiQ Classic smooth. Add the diced bread and parsley.
5. Add the cold mushrooms and adjust the seasoning.
6. Fill the veal escalopes with the mixture and chill for one hour.
7. Grill at medium heat.