

Quail Wellington

Recipe courtesy Artista Restaurant



Recipe Summary

Difficulty: Intermediate

Yield: 1 quail

User Rating: No Rating

1 large cremini mushroom
1/4-ounce dried morel mushrooms
1/4-ounce dried porcini mushrooms
1 teaspoon truffle oil
1/2 teaspoon fresh thyme leaves
1/2 teaspoon fresh rosemary leaves
Kosher salt and white pepper
1 teaspoon truffle cheese
1 boneless quail breast, split
2 slices uncooked smoked bacon
1 teaspoon truffle butter
1 sheet puff pastry

Preheat the oven to 325 degrees F.

Wash and dry the cremini mushroom. Reconstitute the dry morels and porcinis in a little water. Mince the morels and porcinis, and then saute in truffle oil. Season the mushroom mixture with thyme, rosemary, salt and pepper, allowing the mixture to cool and thus forming a duxelle.

Stuff the duxelle into the cremini mushroom cap, along with the truffle cheese. Wrap the quail breast around the crimini mushroom, and then season with a little pepper. Next, wrap the slices of bacon around the quail.

Bake the bacon-wrapped quail for 30 minutes. Remove the quail from the oven and let it cool slightly, and then rub the quail with the truffle butter. Wrap the puff pastry around the quail.

Increase the oven temperature to 350 degrees F. Return to the oven and bake for another 20 minutes, or until the puff pastry is golden brown.

This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant. The Food Network Kitchens chefs have not tested this recipe, in the proportions indicated, and therefore, we cannot make any representation as to the results.

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