

Burg
Schlitz
Castle-Hotel

“Winterly Reminiscences from our Castle-Park”

A Recipe from Sabine Teubler’s Castle-Kitchen

Quail’s Breast filled with Pine Nuts and Pistachios

on a

Salad of Wild Herbs and Porcini Carpaccio

RECIPE FOR 4 PERSONS

For the Quails

- 2 Quails
- 50g roasted Pine Nuts
- 50g Pistachios
- 100g Poultry Farce
- 250g Pig's Caul

Bone the quails and prepare them in such a way that the legs remain attached to the breasts. Remove the thigh bone. Mix the poultry farce with the pine nuts and pistachios. Salt and pepper to taste.

Season the quails and coat the breasts with the filling. Afterwards fold the leg over the filling. Wrap up everything in a pig's caul and sautee shortly, not too hot. Bake in a pre-heated oven at 180 degrees Celsius for app. 8 minutes. Allow to rest at app. 50 degrees Celsius for 10 minutes.

For the Herb Salad

- Wild Herbs
- 1 Frisee Lettuce
- 1 Radicchio

Collect some wild herbs, wash them and pluck them. Wash the frisee lettuce. Use only the tender yellow shoots and pluck into fine bits. Remove the covering leaves from the radicchio. Remove the leaf-veins and cut the leaves into fine stripes.

Mix everything and marinade with the vinaigrette.

For the Vinaigrette

- 50ml Walnut Oil
- 50ml Olive Oil
- 50ml Grape Seed Oil
- 50ml Balsamico

Mix everything, do not puree.

For the Porcini Carpaccio

- 400g small Porcini (“Champagne-Cork”)

Wipe the mushrooms with a damp cloth and clean the stems with a knife. Cut them into thick, regular slices, roast them gently in hot oil, season to taste and put them on a kitchen paper to dry off.

For the Arrangement

Distribute the porcini slices evenly on 4 plates and marinate them with the vinaigrette. Arrange the salad in the middle and put the quail's breast on top.