

MAIN COURSE

CANTERVALLEY QUAIL 'PIE'

Quail Breast, Woodland Mushroom Duxelle and Cranberry and Quail farce wrapped Leaf Spinach, Walnut Crepe and Buttercrust Pastry, complemented with a warm salad of Maple glazed Quail Leg, Kumara, Apple and Purple Walnuts with Braising Juices

components:

- 1x quail pie
- 30mls finished jus
- 5g frisee leaves
- 5x roasted kumara, turned
- 4x red walnut halves
- 2x braised quail legs
- 5x celeriac batons
- 6x poached apple balls
- 20mls lemon and chive dressing

quail pie:

- 1x pastry sheet 6"x4"
- 1x walnut crepe
- 20g quail farce
- 2x large leaf spinach, blanched
- 10g mushroom duxelle
- 2x quail breasts
- 2t egg wash

crepe batter: yields 6

- 1x egg
- $\frac{1}{2}$ cup plain flour
- 1T walnut flour
- 2t walnut oil
- 100mls milk
- salt and pepper

farce: yields 10 pies

- 100g quail breast meat
- 100g chicken breast meat
- 1x egg white
- 100mls cream
- 1T brandy
- 1T celery brunoise
- 1T cranberries, brunoise
- salt and pepper

duxelle:

- 50g portobello mushrooms
- 20g New Zealand porciniello
- 50g slippery jacks
- 1x shallot, brunoise
- 1cl garlic
- 1t thyme
- salt and pepper



braised legs:

- 2x quail legs
- $\frac{1}{2}$ cup mirepoix
- 1cup chicken stock
- 2T maple syrup
- 1T sweet soy sauce
- 1x bouquet garni
- salt and pepper

jus:

- 200mls braising juices
- 50mls brown chicken stock
- 75mls red wine
- 1x shallot
- 1cl garlic
- 1sprig thyme
- 1t sluiced cornflour

lemon and chive dressing:

- 5mls lemon juice
- 10mls lemon olive oil
- 5mls virgin olive oil
- 1t honey
- 1t chives, finely snipped
- salt and pepper