

Episode #10a

Quaglie Disossate alla Piemontese **Boneless Quails piedmont style**

(Serves 4)

Ingredients:

8	quails
16	slices of pancetta (16 toothpicks)
100 g or 3-½ oz	butter
1	rib of celery; finely chopped
8	leafs of basil's; chopped
4 –5	leafs of sage's chopped
2 Tbsp or 25 ml	parsley; chopped
2 oz or 60 g	dry marsala wine
2 Tbsp or 25 ml	truffle paste
1 cup or 250 ml	broth
2 Tbsp or 25 ml	flour

Method:

1. Split the quails and fold breast and legs together and wrap with pancetta and secure with toothpicks.
2. In a skillet melt half of the butter and sear the quails on both sides. Add Marsala wine and evaporate add celery, sage, basil and parsley to cook for 5 minutes.
3. Turn the quails; add flour and mix well to incorporate.
4. Add broth; to simmer until quails are cooked; the bone will detach from the meat.
5. Remove quails from skillet, and set aside; pass the sauce through a food mill.
6. Adjust taste with salt and pepper.
7. Add the truffle paste to combine with quails. Adjust taste with salt and pepper.
- 9 Place quails on a serving platter and top with sauce. Best served hot!

Episode #10b

Funghi Trifolati **(Sauté Assorted Mushrooms)** (Serves 4)

Ingredients:

1.5 Lbs. or 675	assorted mushrooms; shitake; <i>skin removed, sliced</i> cremini; <i>sliced</i> oyster; <i>stem removed and split</i> portobello cup; <i>spore removed, sliced</i>
4 Tbsp.	Evoo
2 cloves	garlic, minced
2 Tbsp.	parsley, chopped
	salt and pepper

Method:

1. In a non stick frying pan over medium heat add **Evoo** and garlic.
2. As the garlic begins to fry add the assorted mushrooms and sauté until all the water released by the mushrooms have evaporated.
3. Adjust to personal taste by adding salt and pepper.
4. Sprinkle with parsley and serve.

