

## **BREASTS OF QUAIL WITH PEA PURÉE, PANCETTA AND MARJORAM JUS**

### **QUAILS**

6 quails

olive oil

salt

pepper

### **PEA PURÉE**

100g of frozen peas

100g of water

10ml of olive oil

1 pinch of salt

1 pinch of sugar

1 dash of double cream

### **MARJORAM JUS**

4 sprigs of marjoram, large

15g of shallots, peeled and sliced

30ml of white wine

200ml of chicken stock

100ml of veal stock

salt

pepper

### **QUAIL EGGS**

4 quail eggs

flour

2 eggs, beaten to make an egg wash

100g of breadcrumbs

oil, for deep-frying

### **Method**

Begin by preparing the quails. Carefully remove the breasts, leaving the wing bones attached for presentation. Reserve the legs for the sauce and place the quails breasts in the fridge while you prepare the other elements

Quickly blanch the pancetta for 20-30 seconds in boiling water, then drain and allow to cool. Remove the rind, cut the pancetta into very thin lardons and set aside until ready to serve

For the pea purée, add the water, oil, salt and sugar to a pan and bring to the boil. Add the peas and cook for approximately 8 minutes until tender

Drain the peas (reserving some of the cooking liquid) and add to a blender with a dash of cream. Blitz until smooth, adding a dash of the cooking liquid to adjust the consistency if necessary. Set aside at room temperature until ready to use

To prepare the marjoram jus, place the shallots, white wine and marjoram in a pan and reduce until almost dry. Add the quail legs and the chicken stock and reduce the liquid by half

Add the veal stock and reduce again to a sauce-like consistency. Pass through a fine sieve, season and reserve

Lower the quail eggs into gently boiling water, cook for 2 minutes, then immediately strain and transfer to a bowl of iced water. Once cold, carefully peel the eggs and pat them dry with a cloth

Prepare 3 separate bowls of flour, egg wash and breadcrumbs. Carefully roll the eggs in the flour, egg and breadcrumbs to achieve an even coating, and then set aside. Preheat a deep fryer to 180°C if you have one or use a pan with oil but be vigilant and do not leave unattended and do not over-heat.

Add a dash of oil to a pan and gently pan-fry the quail breasts for 3-4 minutes on each side. Once nearly cooked, add the lardons to the pan and fry until crispy. The quail breasts will be ready when, if pierced by a sharp knife, the juices run clear. Meanwhile, fry the coated quail eggs in the deep-fryer or pan until golden

Gently reheat the pea purée and the marjoram jus. Divide a small amount of pea shoots onto plates, add a decent spoonful of pea purée and the quail breasts. Season with salt and pepper

Sprinkle the lardons on top of the pea shoots, add a drizzle of oil and top the salad with a deep-fried quail egg. Drizzle some jus over each dish, add a sprig of marjoram and serve immediately