

## Roast quail in bacon (For 4 Person)

<u>Meat</u>	8 quails 8 slices of speck
<u>Vegetables</u>	150 g onions 80 g carrots 80 g celery
<u>Another</u>	2 tablespoons oil to fry 80 ml red wine ½ gallon meat soup



<u>Condiments</u>	1 Rosemary 1 thyme 1 clove of garlic pepper salt
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<u>Other</u>	20 g cold butter to refine the sauce starch to bind the sauce
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- Wash and dry the quail.
- Wrap with bacon slices and season inside with salt and pepper.
- Heat the oil in a frying pan, fry the quail well on the land leg. Give the oven vegetables (onion, carrot, celery) in medium-sized cubes to the quail, let it cooking a bit, remove the red with wine and pour in the meat and cook in the soup.
- Take out the quails from the oven and keep them warm.
- Pour with the remaining chicken broth. Give the rosemary, thyme, sage and garlic into the sauce, simmer for about 15 minutes then strain, possibly with a little cornstarch to bind, refine it with the cold butter, seasoning and serve with any of the quail.

<u>Cooking temperature:</u>	170 degree
<u>Cooking time:</u>	8-10 minutes

### Tip

- Serve it with polenta, rice pilaf, stuffed tomatoes and cabbage.
- Instead the quail you can use also partridges.