

THE QUAIL OF THE VOSGES REGION

4 QUAILS OF THE VOSGES REGION

200 G OF MORELS

60 G OF FOIE GRAS EXTRA RAW

20 G OF BUTTER

GROUND PEPPER

1 CLOVE OF GARLIC

1 MAIDEN OF THYME

FOR THE GARNISH

150 G OF CHANTERELLES

150 G OF HORN OF PLENTY

150 G OF CHANTARELLES

100 G CULTIVATED MUSHROOMS

2 SHALLOTS

3 CLOVES OF GARLIC

4 MAIDEN OF THYME

12 CL OF LIQUID CREAM

50 G OF BUTTER

GRINDED PEPPER

FOR THE JUICE

QUAIL BONES

30 G OF BUTTER

1 SPOON OF OLIVE OIL

2 SHALLOTS

2 CLOVES OF GARLIC

1 MAIDEN OF THYME

WATER

RAVIOLE DOUGH

250 G OF T55 FLOUR

6 YOLKS

2 SPOONS OF OF OLIVE OIL

4 CL OF WATER

4 G OF SALT

PROGRESSION

SINGE, EMPTY AND REMOVE THE BONES FROM THE QUAILS.

QUAIL JUICE

IN A DEEP SAUTÉ PAN, ADD THE BUTTER AND THE OIL AND LET THEM HEAT.

ADD THE CUT CARCASS, PLACE IN A VERY HOT OVEN

IN ORDER TO OBTAIN A FINE COLOUR, THEN REMOVE THE GREASE
AND
ADD THE SHALLOTS, THE GARLIC AND THE THYME. LET IT ALL SWEAT
FOR 2 TO 3 MN,
ADD WATER AND LET IT COOK FOR HALF
AN HOUR.
PASS THROUGH A CHINOTTO AND REDUCE BY TWO THIRDS.
SEASON, MIX WITH BUTTER, PLACE ASIDE .
SELECT AND WASH THE MUSHROOMS SEPARATELY.
PLACE THE MUSHROOMS WITHOUT GREASE IN A NON STICKING PAN
SALTING THEM, DRAIN .
PLOW THE SHALLOTS AND SLICE THE CULTIVATED MUSHROOMS.
IN A HIGH SIDED FRYING PAN, ADD A NOTCH OF BUTTER.
A PLOWED SHALLOT, A CLOVE OF GARLIC, A MAIDEN OF THYME, LET IT
SWEAT FOR 20
SECONDS.
ADD THE CULTIVATED MUSHROOMS, COOK FOR 2 MIN, POUR IN THE
CREAM
SEASON AND LET IT COOK UNTIL THE CREAM THICKENS
MIX IN ORDER TO OBTAIN A MOUSSELINE, PLACE ASIDE.
WITH A KNIFE, CHOP THE CHANTERELLES, THE HORN OF PLENTY AND
THE
CHANTARELLES.
IN A NON-STICKING PAN LET THE SHALOT SWEAT WITH THE
BUTTER, THE GARLIC AND THE THYME AND COOK THE MUSHROOMS,
RECTIFY
THE SEASONING AND MIX WITH THE CULTIVATED MUSHROOMS
MOUSSELINE
. PLACE ASIDE.

THE RAVIOLE DOUGH

IN A ROUND-BOTTOMED MIXING BOWL, POUR THE BOLTED FLOUR,
ADD
THE SALT, THE YOLKS AND THE OIL, MIX, ADD THE WATER AND WORK
THE DOUGH
IN ORDER TO MAKE IT RATHER FIRM, PLACE AN ALIMENTARY FILM ON
IT AND LET IT REST FOR 20 MIN.

FOR THE QUAILS

KEEP ASIDE 100 G OF MORELS, CUT THE REST IN SMALL DICE AND FRY
IT IN
A FRYING PAN WITH A CLOVE OF GARLIC AND THYME. SEASON AND
PLACE ASIDE.

MAKE PORTIONS OF FOIE GRAS AT 15 G PER QUAIL. SEASON. SPREAD THE QUAILS ON AN ALIMENTARY FILM. SEASON. SALT. PEPPER. ADD & PIECE OF FOIE GRAS AND 1 SPOON OF BOLETUS, CLOSE AND ROLL WITH THE FILM. COOK FOR 35 MIN AT 90°. REFRIGERATE. USING THE PASTA MACHINE, MAKE A FINE BAND OF RAVIOLES AND CUT IT IN ORDER TO OBTAIN 8 BANDS OF 10CM PER 10CM. COOK THE 8 PASTA IN SALTED WATER DURING 2 MIN THEN REFRIGERATE. SPREAD ON COOKING PAPER 4 PASTA, ADD THE MUSHROOM MIXTURE TO 1/2 CM OF THICKNESS AND PLACE ON IT THE ' REMAINING RECTANGLES. IN A SAUTÉ PAN, GRILL IN BUTTER THE QUAILS ON BOTH SIDES AS WELL AS THE 4 HALF BOLETUS, SLOWLY. SLOWLY HEAT THE COVERED LASAGNA IN AN OVEN AND USING A LARGE PLATE, PLACE THE LASAGNA IN THE MIDDLE. THE STUFFED QUAIL ON IT AND THEN THE HALF BOLETUS. ADD THE JUICE AND SERVE.