



Stuffed quail

on potato and butternut
puree with cranberry compote

By Dan Primmer, Executive Chef, HTN

Ingredients:

4 medium quails
20 x 5cm garlic shoots
8 sprigs lemon thyme

Stuffing:

8 bread slices, crusts removed and diced
2 red apples, diced
2 onions, diced
1 clove garlic, diced
20g parsley, chopped
100g walnuts, chopped
30ml *Toscana lemon pressed extra virgin olive oil*

Method:

- Preheat oven to 180°C.
- **Stuffing:** Mix all ingredients and sauté ingredients over low heat for 5 minutes. Stuff quails and bake 15 minutes.
- **Compote:** Sauté dried cranberries and sugar with stock. Cook on low heat for 20 minutes.
- **Potato and butterbean puree:** Cook potato and beans until soft. Mash to a puree, add *Toscana lemon pressed extra virgin olive oil* and cream.
- Cut cooked quail in half lengthways. Serve puree with garlic shoots, placing quail on top. Spoon over compote and top with lemon thyme sprigs.

Compote:

200g dried cranberries
30g brown sugar
50ml chicken stock

Potato and butterbean puree:

200g potatoes, peeled
100g butter beans
20ml *Toscana lemon pressed extra virgin olive oil*
10ml cream



Toscana is committed to organic farming, and is certified with the National Association for Sustainable Agriculture in Australia.

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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