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**Preparation time:** 1 hour 30 minutes  
**Cooking time:** 25 minutes



## Ingredients

### Poultry stuffing:

100 g Turkey breast  
20 g Egg  
Salt, pepper  
100 g Cream  
20 g Parsley

### Roulade of quail (sous vide):

600 g Chicory, cooked (Basic Recipe)  
300 g Quail breast, raw  
100 g Goose liver  
100 g Poultry filling  
Salt, pepper

### Caramelized chicory:

Sesame oil  
Honey

### Garnish:

Tarragon-Yoghurt  
Yoghurt  
Tarragon  
Salt, pepper

## Preparation

### Poultry stuffing:

Finely dice the turkey breast, add egg and spices and freeze for a short time. Add the parsley and chop finely in a chopper, mix with the cream. Season to taste with salt and perhaps a bit of brandy or port.

### Roulade of quail (sous vide):

Remove the outer chicory leaves and place them next to each other on cling film. Spread with poultry filling. Place the quail breast and the goose liver on top and roll up. Wrap tightly in tin foil for stabilization and vacuum. Cook in the **fusionchef** sous vide water bath at 85 °C for 25 minutes.

### Caramelized chicory:

Quarter the remaining chicory and caramelize with sesame oil and honey.

### Garnish:

This dish can be served cold or hot with some fried, diced potato or cous-cous.

This recipe was generously provided by Detlev Ueter.