



Stuffed quail eggs



Categoria

Receitas de Páscoa



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



40ml of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 12 quail eggs
- 5g of scallions
- 50g of Morrone pepper
- 2 eggs
- 100g of flour
- 100g of breadcrumbs
- 50g of green slices olives
- To taste: Piri Piri sauce

1

Start by boiling the eggs with plenty of water for about 5 minutes (from the moment the water starts boiling).

2

Then, open the quail eggs in half and remove the yolk to a bowl, putting aside the halves in the cold.

3

With a fork, crush the yolk and then all the finely chopped pepper, the chopped olives and the thin slices of scallions.

4

Mix everything well, using olive oil to bind the ingredients.

5

Then, stuff the egg halves with this mixture and let it set in the cold for 15 minutes.

6

Prepare a plate with the flour, another with the whisked eggs and another with the breadcrumbs.

7

Put the eggs through the flour, the egg and the breadcrumbs and let them set in the cold for 10 minutes more.

8

Heat the olive oil and fry the eggs.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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