

## Mushroom Scotch Quail Eggs

### Ingredients (makes 12)

1kg mushrooms  
2tbsp butter  
2 shallots  
2 cloves garlic  
3 slices white bread  
12 quail eggs  
500g panko breadcrumbs  
3 medium eggs  
200g plain flour  
Salt/pepper for seasoning



This tasty recipe is kindly provided by Freddie Duff of Duffs Diner.

### Method

1. Finely chop shallots & garlic.
2. Heat butter in frying pan and fry off shallots and garlic for 3 minutes.
3. Quarter mushrooms and add them to the pan, season with salt and pepper.
4. Reduce the heat and cook mushrooms until all water has evaporated.
5. In a food processor, blend up the contents of the pan until paste consistency.
6. If the mixture is still wet, add 1 slice of white bread at a time until you can handle the mushroom duxelles sufficiently.
7. Next soft boil your quail eggs for 2 minutes maximum and plunge straight into iced water.
8. Peel eggs and set aside.
9. Weigh out mushroom duxelles into 30g balls and pat out the mushroom ball in your hand.
10. Place the egg in the middle and bring up the sides to cover the egg.
11. Set up 1 bowl of season flour, 1 bowl of egg mixture whisked, 1 bowl of panko breadcrumbs.
12. Then one at a time cover the mushroom balls in flour, place in to the egg and then breadcrumbs then back in to the egg and breadcrumbs again.
13. Repeat process until you have finished all eggs.
14. Deep fry at 180 degrees until golden brown.
15. Cut in half and enjoy!