

Char Siu Quail

serves 4

Ingredients:

4 whole quail	1 tbsp soy sauce
¼ cup sugar	1 tbsp hoisin sauce
2 tsp salt	2 tsp molasses
½ tsp 5 spice	¼ tsp red food colour
¼ tsp white pepper	3 cloves minced garlic
½ tsp sesame oil	2 tbsp honey
1 tbsp shaoxing wine	1 tbsp hot water

Method:

Bring all of the ingredients together in a small saucepan and bring to the boil. Allow mixture to cool and marinate whole quail in there for approx. 2 hours. To cook, place marinated quail on a tray and bake in a 180 degree celsius oven for approx. 10-12 minutes until cooked. Serve hot.

Enjoy!

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QUAIL**

Created by award winning chef

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