

Salt and Pepper Quail serves 4

Ingredients:

4 x butterflied quail (halved)	rice flour
2 cups water	oil for frying
½ cup shaoxing wine	
5 slices ginger	
1 stalk green shallot	Salt and pepper spice mix:
3 cloves garlic flattened	3 tbsp Sichuan peppercorns
2 star anise	1 tsp Chinese 5 spice
2 pinches Chinese 5 spice	½ tsp garlic powder
½ cup light soy sauce	5 tbsp salt

Method:

Combine the water, wine, ginger, shallot, garlic, star anise, 5 spice and soy together in a bowl. Mix together, then marinade the quail for approx. 2 hours. For the salt, fry all the ingredients together in a wok (no oil) and grind in a mortar and pestle and keep aside. Remove from marinade and dust quail in rice flour. Shallow fry for approx. 4-6 minutes. Remove from oil and drain on absorbent paper, sprinkle with salt mix and serve.

Enjoy!

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