

Yuzu & Cumin Quail

serves 4-6



Ingredients:

2 x Butterflied quail	chilli flakes
75ml soy sauce	1/2 garlic clove
25ml mirin sweet cooking sake	1 tbsp yuzu citrus juice
1/4 tsp brown sugar	2 tsp cumin seeds
	1/2 small red chilli finely chopped or 1 tsp dried

Method:

Mix 75ml soy sauce, 25ml mirin sweet cooking sake, 1/4 tsp brown sugar, 1/2 small red chilli finely chopped or 1 tsp dried chilli flakes, 1/2 garlic clove, 1 tbsp yuzu citrus juice and 2 tsp cumin seeds in a bowl. Marinate the quail in mix and leave covered in fridge for at least two hours, or ideally overnight, in the fridge.

Remove from marinade and sear skin side down over medium heat for approx. 5 minutes, turn over and sear for another 4 minutes. Remove from pan and rest.

Enjoy!

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Created by award winning chef

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