

Guinea hen supreme with tomato-braised leeks and king oyster mushrooms sautéed in oil, garlic and parsley



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Puree de tomates 350g 100 g
- EVO oil to taste
- Fresh shoots to taste
- Garlic 2 cloves
- Guinea Hen 600 g
- King Oyster Mushrooms 200 gr
- Leeks 180 gr
- Parsley to taste
- Pepper to taste
- Salt to taste
- Thyme to taste

For this recipe we used:



Preparation

1. Take the guinea hen breast, slice to create a pocket in the middle and marinade with salt, pepper and thyme.
2. Place the breast skin side up on a slice of baking paper, roll and pucker either end, like a boiled sweet.
3. Roll up the meat cut in the baking paper into a sausage shape.
4. Bake for 12 minutes at 180°.
5. In the meantime, finely slice the leeks and braise them with the **Puree de tomates**.
6. Slice the king oyster mushrooms and pan-fry them with some oil, salt, garlic and parsley.
7. To finish off the recipe, open up the baking paper and sauté the guinea hen on a high flame. Place the meat on a dish with the braised leeks and mushrooms sautéed in olive oil, garlic and parsley.