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



Preparation time: 40 min
Difficulty: Medium

Ingredients

- 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

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 **Pomì Strained Tomatoes.**
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.

For this recipe we used:

Organic Tomato Puree 100 g

