

# Quail Stuffed with Wild Mushrooms

Printed from Mushroom Recipes at <http://www.mushroomrecipes.org/>

## Ingredients:

4 large quail.  
1 tablespoon of olive oil.  
2 onions, diced.  
2 cups of breadcrumbs.  
2 cups of wild mushrooms, sliced.  
Salt and freshly-ground black pepper.  
2 tablespoons of thyme, chopped.  
2 tablespoons of parsley, chopped.  
½ cup of clarified butter.

## Directions:

Preheat your oven to 350°F (175°C).

Debone the quail from the back, leaving the bird whole.

In a heavy-bottomed frying pan, heat the olive oil over a medium heat.

Add the onion and cook until caramelized and brown (about 15 minutes).

Add the sliced mushrooms and cook for 1 minute.

Remove the pan from the heat and add the to the breadcrumbs.

Season to taste with salt and black pepper.

Lay the birds out flat and divide the stuffing equally between the 4 quail, putting the mixture in the middle of the flattened bird. Repeat with the chopped herbs.

Re-form the quail to their original shape, then place them in a tin foil nest and brush with clarified butter.

Place the quail in the oven to roast for 20 minutes.

Remove from the oven.

Serve.