



PAN-ROASTED STUFFED QUAIL WITH FIGS & MADEIRA

 50 minutes

Meal Difficulty

 Serves 2 - 4



COOKING DIRECTIONS

- 1 Rinse quail, discard V-pin if included, and dry thoroughly. (If you have the time, chill quail uncovered on a baking sheet for 1-2 hours; this will dry the birds and yield a crisp, brown skin during cooking).
- 2 Preheat oven to 350°F.
- 3 Combine olive oil and pancetta in a large skillet over medium heat and cook until fat begins to render, about 2 minutes. Add mushrooms, spinach, garlic, and rosemary and sauté until mushrooms are cooked and pancetta is crispy, about 5 minutes. Scrape into a mixing bowl and mix in cooked rice and gruyere. Taste and season with salt and pepper.
- 4 Season quail inside and out with salt and pepper. Fill each cavity with about one-quarter of the rice stuffing. Tie the legs together with butcher's twine, or, use a paring knife to cut a small slit in one leg, then gently thread the other leg through.
- 5 Wipe the skillet clean and return to the stove over medium-high heat. Add 2 tablespoons butter to the hot skillet. When the foam subsides add quail, breast-side down. Gently tilt the skillet toward you and use a large spoon to baste the birds with hot butter as they sear (this will help prevent the butter from burning). After 3-5 minutes gently flip the quail, turn off the heat, and transfer skillet to preheated oven to cook for 8-10 minutes.
- 6 Remove skillet from oven and transfer quail to a plate to rest while you make the sauce.
- 7 Return skillet to the stove over medium heat. Add shallots and Madeira and cook until shallots soften and Madeira reduces by half, about 3-5 minutes. Add remaining 2 tablespoons butter. Gently stir in figs until warmed through and coated in sauce. Remove from heat and season with salt and pepper to taste.
- 8 Nestle among the figs and shallots in the skillet. Garnish with parsley and serve.

INGREDIENTS

4 semi-boneless quail
1 tbsp olive oil
2 oz diced pancetta
4 oz diced mixed mushrooms, such as oyster, shiitake, and porcini
2 c (3 oz) chopped spinach
1 tbsp chopped garlic
1 tbsp chopped fresh rosemary
1 c cooked rice
1 c (4 oz) grate gruyere
coarse kosher salt and freshly cracked black pepper, to taste
4 tbsp butter, divided
3 small shallots, sliced thick
6 fresh figs, halved
1/2 c dry madeira
fresh parsley, for garnish