

Golden Quail Egg Sandwich



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Golden Quail Egg Sandwich

- Quail eggs
- Kataifi pastry
- Gold leaf

Keens curry mayonnaise

- 2 egg yolks
- 20ml white wine vinegar
- 5g Dijon mustard
- 250ml grape seed oil
- Keens curry powder

Methods and Directions



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- Whisk yolks, mustard and vinegar together, then add oil a little at a time to form an emulsion. When required, take a little mayonnaise and add a teaspoon or more of the curry powder to taste and whisk through.
- Take balls of kataifi pastry and press them flat. Line them into a mini muffin tray as you would with regular pastry. Line the insides with foil, fill with rice and blind bake for 15–20 minutes, or until golden. Allow to cool.
- Bring a saucepan of water to the boil and add quail eggs. Simmer for 2 minutes, then remove and refresh in cold water. Cool and peel.
- To assemble, add a little dollop of mayonnaise into the base of the nest, then place the quail egg. Carefully garnish with gold leaf over the top of the egg.

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