



**LE TRAITEUR
DES GRANDS
ÉVÉNEMENTS**

**Royal Île d'Orléans quail stuffed with wild rice,
pickled milkweed, and garlic flower in a cloudberry demi-glace**

Ingredients (serves 4)

4 boneless jumbo quails from Ferme Orléans

Stuffing

1 cup wild rice, well cooked
2 tbsp. olive oil
1 small dry shallot, finely chopped
1 small tomato, diced
2 tbsp. each fresh oregano, parsley, and basil, chopped
8 milkweed pods, halved
2 tsp. garlic flower
1 tbsp. breadcrumbs
2 tbsp. demi-glace or fond de veau (reduced veal stock)
1 tbsp. melted butter
A pinch of paprika



Sauce

1 tbsp. butter
1 small shallot, finely chopped
1 cup demi-glace or fond de veau (reduced veal stock)
¼ cup cloudberry liqueur
1 tbsp. cloudberry jam
Salt and freshly ground pepper

Market vegetables for side dish
Fine herbs for garnish

Directions

Preheat oven to 350°F.

In a small saucepan over medium heat, add olive oil and shallots and cook until shallots are translucent. Add tomato, herbs, and milkweed pods. Let cool.

In a bowl, mix rice, breadcrumbs, garlic flower, demi-glace, and cooled tomato and milkweed mixture.

Spread quails out on a board, skin side down, and season with salt and freshly ground pepper.

Place a golf ball-sized mound of stuffing in the center of each quail.

Close quails' legs, turn birds over so the thighs are face up, and wrap each in a one-inch strip of parchment paper brushed with oil to help keep their shape. Put quails in a baking dish lined with parchment paper and drizzle with melted butter.

Sprinkle with salt, pepper, and a little paprika.

Roast for 10 minutes. Turn off oven.

Continue cooking for 5 minutes in extinguished oven.

Sauce

In a small saucepan over medium heat, add butter and shallots and cook until shallots are translucent. Deglaze with cloudberry liqueur and reduce by half. Add demi-glace and simmer for 10 minutes. Lastly, add cloudberry jam and season with salt and freshly ground pepper.

Remove parchment from around quails and arrange quails on plates. Serve with vegetables of your choice and cloudberry sauce.