



## Stuffed quail eggs



*Categoria*

Receitas de Páscoa



*Tempo de preparação*

Médio



*Dificuldade*

Médio



*Custo*

Intermediate



*Com quem?*

With friends



*Nº de pessoas*

4 pessoas

### Ingredientes



40ml Gallo Extra-Virgin  
Olive Oil Reserve



50g Gallo Green Sliced  
Olives



Piri Piri Sauce

- 12 quail eggs
- 5g scallions
- 50g morrone pepper
- 2 eggs
- 100g flour
- 100g breadcrumbs

1

Start by boiling the eggs with plenty of water for about 5 minutes (from the moment the water starts boiling).

2

Then, open the quail eggs in half and remove the yolk to a bowl, putting aside the halves in the cold.

3

With a fork, crush the yolk and then all the finely chopped pepper, the chopped olives and the thin slices of scallions.

4

Mix everything well, using olive oil to bind the ingredients.

5

Then, stuff the egg halves with this mixture and let it set in the cold for 15 minutes.

6

Prepare a plate with the flour, another with the whisked eggs and another with the breadcrumbs.

7

Put the eggs through the flour, the egg and the breadcrumbs and let them set in the cold for 10 minutes more.

8

Heat the olive oil and fry the eggs.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



*Green Sliced Olives*  
Olives



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



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