

RECIPE

STUFFED SHIITAKE WITH QUAIL EGG

PREP TIME
DEPENDS ON WHAT YOU
WANT TO STUFF IT WITH,
BESIDES QUAIL EGG!

COOKING TIME
10 MINTES IN OVEN

NOTES

- MY FRIEND AT HUDSON RIVER HEN HOUSE, HERE IN NEWCOMB, HAS THESE ADORABLE QUAIL EGGS, THE PERFECT SIZE FOR SHIITAKES!
- I ADDED ITALIAN 3 CHEESE BLEND, SOME LEFT OVER BISON MEDALLIONS WITH SMOKED PAPRIKA BUTTER. REALLY AFUN MEAL TO INVOLVE GUESTS AND TO CLEAN OUT FRIDGE



INGREDIENTS

3" DIAMETER SHIITAKES
1 QUAIL EGG PER
SHIITAKE
THE SKY'S THE LIMIT FOR
OTHER ADDITIONS

1. Set oven to 400 degrees
2. Cut off stems and place shiitake cap side down on parchment lined baking sheet
3. You could scrape the gills out a little, but I didn't
4. I broke the quail egg into the mushroom first, then added whatever else I could so that it didn't flow over. Add salt and pepper as you see fit.
5. Place in oven.
6. Bake about 10 minutes to what ever consistency you like your egg, and if using cheese, till it melts

