

# Quails with Sultana Grapes

Serves: 4  
Preparation time: 20 minutes  
Cooking time: 30 minutes

## Ingredients:

- 4 Quails
- 1 small glass of Brandy or Cognac (you can use miniature if you don't have Cognac in your Pantry)
- Salt
- Pepper
- Olive oil
- 4 teaspoon of butter
- 3 slices of bread to make your croutons (thick and heavy).
- 4 slices of bacon
- 700g of Sultana grapes or other white grapes.
- String
- Thick fry pan

## Method:

1. Season the quails
2. Cover them with bacon
3. Tie the bacon on the quail
4. Pan the quails on each side (5 min in total)
5. Add the Brandy in the pan
6. Ignite the Brandy
7. Remove from heat
8. Cover the pan
9. Crush 200g of grapes, pour in the pan
10. Return pan to heat during 20-25min at low-medium heat cover the pan.
11. While it's cooking, prepare your croutons (toast the bread slightly chop the bread in small square and pop it under the grill)
12. Pan them in butter and oil
13. Display them in heated plates/dish
14. Chop the string, remove the bacon, display the quails.
15. Keep the quail in the oven while you make your sauce

## Sauce:

16. Add one teaspoon of butter in the pan
17. Add 400g of crushed grapes slowly in the pan, (the sauce shouldn't be too fluid or too thick)
18. If too fluid let the sauce reduce, if too thick add a bit of water
19. Pour the sauce on the quails.
20. Add the rest of the grapes for decoration.

Serve with vegetables such as potatoes, pumpkin, carottes

