

Fried quail eggs

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Ref :
6515

Type :
Apetizer

Preparation :
15 min
Rest:

Cooking :
5 min

Cost :
  

Difficulty :
  

Origin :




For 20 eggs

- 20 quail eggs
- 2 tablespoons of flour
- 5 tablespoons of breadcrumbs
- 3 tablespoons of milk
- 2 eggs
- Nutmeg
- Groundnut oil
- Salt and pepper



Cook quail eggs 4 min in boiling water.

Take off shells.



Cover eggs with flour.

In a bowl, mix 2 eggs, milk, nutmeg (option), salt, pepper.
Cover eggs with the mixture.

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Roll in breadcrumbs.

Start again, covering quail eggs with egg mixture ...



...and breadcrumbs.

Fry eggs during 1 min on each side.



Suggestion
Variante
Wine

Serve as a starter with a salad.