

QUAIL WITH HAZELNUT AND FIG STUFFING

SERVES: 4

INGREDIENTS

4 quails
½ cup hazelnuts, chopped
¼ cup dried figs, diced
½ cup breadcrumbs
1 tablespoon butter
Salt and pepper

METHOD

1. Preheat the oven to 375°F.
2. Mix hazelnuts, figs, breadcrumbs, butter, salt, and pepper.
3. Stuff quails, truss, and roast for 25 minutes.