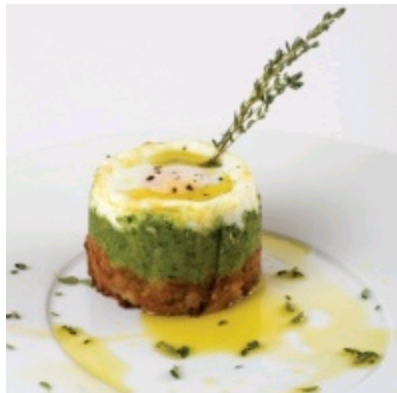


ALHEIRA* WITH BROCCOLI AND QUAIL EGGS

Receita



Serves 4

Ingredients

For this recipe, you need 4 stainless steel 4 cm/1.5 inch wide and 6 cm/2.3 inch high cylinders available from any restaurant supply store.

- 1 good quality alheira
- 150 g/5.2 oz of tender, cooked broccoli
- 1 garlic clove
- 4 quail eggs
- 1 glass of white [DFJ GRAND' ARTE Arinto](#)
- 2 tablespoons of olive oil
- Salt and pepper
- 8 basil leaves to garnish

Method

Peel off the alheira skin, cut and place into the 4 cylinders: press, remove and sear lightly on either side. Then, place the sausage back into the tubes and sauté the broccoli in the alheira skillet with the garlic, wine and seasoning, mashing gently with a fork until the mixture looks like coarse mashed potatoes. Then, insert into the tubes, smooth the surface and set the quail eggs on top before baking for ten minutes in an oven preheated to 200°C/392°F. Remove and garnish with basil.

*smoked sausage, traditionally made of poultry and game.

Complement with [MONTE ALENTEJANO red wine](#)

