

#### **Culinary Masters**

## 160574 - Quail Wellington



Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry. Cooking instructions: Bake at 400\* for 12-15 until golden brown



#### \* Benefits

Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry. Cooking Instructions: Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry.

#### Ingredients

Puff pastry (enriched flour, wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), unbleached wheat flour, unsalted butter, water, sugar, salt), quail breast, mushroom duxelle (mushrooms, shallots, heavy cream (carrageenan, mono and diglycerides), white wine, Parmesan cheese (part skim milk, cheese cultures, salt, enzymes), salt, pepper, bacon (water, salt, sugar, sodium phosphates, sodium, erythorbate, sodium nitrate), bourbon, brown sugar, soy sauce (water, wheat, soybean, salt, sodium benzoate), liquid egg (whole egg, citric acid)

A Allergens

#### **Contains:**

((i)) tree nuts









# **Nutrition Facts**

# Servings per Container Serving size

# Amount per serving **Calories**

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Suga	r <b>%</b>
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### Handling Suggestions

Direct to freezer

# Serving Suggestions

finger food

# Prep & Cooking Suggestions

Place on parchment lined baking tray 1 inch apart. Stick in oven

#### Product Specifications

Brand	Manufacturer
Culinary Masters	Culinary Masters

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	160574	160574	10820581188792		100/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.25lb	6.25lb	United States	No	

			Shippi	ng Inforr	mation	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4.8in	16in	9in	0.4ft3	10x10	180days	-5°F / -2°F





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### Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates···	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2•
Monosodium	Sulphites	Nitrates

# Additional Images





