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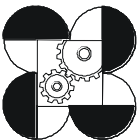
Telefax: 837-2071 loc. 2265 / 837-6156

e-mail: tsd@itdi.dost.gov.ph

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PICKLED QUAIL EGGS



Department of Science and Technology

INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE

DOST Compound, General Santos Avenue

Bicutan, Taguig City, Metro Manila, PHILIPPINES

<http://www.itdi.dost.gov.ph>

‘Our Business is Industry...’

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Prepared by: **ELNILA C. ZALAMEDA**
TSD-ITDI
TECHNOLOGICAL SERVICES DIVISION
ITDI

Edited by: **VIOLETA B. CONOZA**
TSD-ITDI

Cover layout by: **LUZMIN R. ESTEBAN**
TSD-ITDI

Adviser: **NELIA ELISA C. FLORENDO**
TSD-ITDI

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QUAIL EGG PROCESSING

The supply of quail eggs in the market, though not seasonal in nature, is not consistent nor stable. There are times when there is scarcity (little or no supply at all) and there are times when there is an over supply.

With such a situation and to satisfy 'craving' for quail eggs in times of scarcity, one innovative 'mother' preserved these by pickling. End product is well accepted and serves as a very good appetizer.

PICKLED QUAIL EGGS

Modified Method

Ingredients

quail eggs
white sugar
vinegar
garlic
carrots
green & red pepper
salt

Utensils

casserole	colander
stove	basin
ladle	measuring cups & spoons

Packaging Material

sterilized 16-oz glass jar with cap

Procedure

- (1) Hard boil the quail eggs for about 5 minutes and immediately soak them in cold water when done.
- (2) De-shell the eggs and set aside. (If there is breakage of any sort, e.g., the yolk is not fully covered by the white, exclude them from the pickling process).

- (3) Remove the seeds of a medium sized green & red pepper by cutting into halves and slicing longitudinally to 1 cm wide.
- (4) Wash and peel a small piece of carrot and soak in cold water to avoid discoloration.
- (5) Slice carrots into $\frac{1}{2}$ cm thickness.
- (6) Slice 2 to 3 cloves garlic into $\frac{1}{4}$ cm thickness.
- (7) Blanch the sliced carrots, green & red pepper and garlic by pouring boiling water and allowing to stand for 30 seconds (do not overblanch). Drain and set aside.
- (8) Prepare the pickling solution.
 - For vinegar with 4.5% acidity (e.g., Del Monte brand), add 1 cup of water to 1 cup vinegar. Dissolve 2 cups of white sugar and $\frac{1}{2}$ tsp of coarse salt. Simmer for 10 minutes.
 - For vinegar with 4% acidity (e.g., Rose brand), add $\frac{1}{4}$ cup of water to 1 cup vinegar. Dissolve 1 cup of white sugar and $\frac{1}{4}$ tsp of coarse salt. Simmer for 10 minutes.
- (9) In a sterilized jar, carefully arrange 18-20 pcs shelled quail eggs and the blanched vegetables and cover with hot pickling solution leaving $\frac{1}{4}$ cm headspace.
- (10) Exhaust at 82°C for 5 minutes. Seal caps tightly.
- (11) Process bottled product in a vessel of boiling water for 3-5 minutes.
- (12) Air cool.
- (13) Dry and store.

Recommendation

Use of other brands of vinegar (clear), though cheaper in price by as much as 50% difference, has an effect on the overall appearance of the product. Cloudiness appears after two (2) months. Regarding the acidity, it could be compensated by adjusting amount of water added.

Therefore, use only vinegar with 4.5% acidity.