

Duck breast carpaccio, citrus fruits, Parmesan, marinade, olive oil |

Recipe for 12 tapas

Description

A technique that does not require direct cooking, with a fresh taste.

Ingredients

Duck breast Magret

- 500 Gr Duck magret
- 2 Unit(s) French shallot
- 1 Clove(s) Chopped garlic
- 1 Tbsp Lemongrass
- 1 Unit(s) Lemon
- 1 Unit(s) Lime
- 2 Dash Olive oil

Marinade

- 1 Unit(s) Green onion
- 1 Tsp Garlic powder
- 50 Ml Soy sauce
- 1 Tbsp Hazelnuts oil
- 1 Unit(s) Lemon juice
- 1 Unit(s) Lime juice

Mounting and finishing

- 12 Unit(s) Yellow cherry tomatoes
- 12 Unit(s) Cherry tomatoes
- 12 Leaf(ves) Sage
- 1 Tbsp Grated parmesan

Preparation

- Preparation time **45 mins**
- Resting time **30 mins**

Setting up

Peel and finely chop the shallots and garlic cloves.

Using your peeler, remove the zest from the lemon and lime, then squeeze out the juice.

Carpaccio magret

Preparing the duck breast

Remove the fat (skin) from your duck breast. Simply pinch it between your thumb and forefinger, and pull gently.

Next, cut thin slices of duck breast, laying them flat on baking paper as you go.

Cover with another sheet of baking paper, and using the base of a small saucepan, strike the slices to flatten them without tearing.

Place the slices on a clean baking sheet (but not on top of each other).

Marinating

Sprinkle the chopped shallots and chopped garlic over all the slices, add the citrus zest and grate

the lemongrass directly on top.

Finish with a drizzle of olive oil, cover with cling film and refrigerate for 30 to 40 minutes.

Marinade sauce

Finely chop the green onion and place in a bowl.

Add soy sauce, garlic powder, hazelnut oil, lemon juice, lime juice and pepper.

Mix, adjust marinade if necessary, and keep chilled.

Mounting and finishing

Slice the cherry tomatoes and chop the sage leaves.

Place your slices of carpaccio on the plate, drizzle generously with the marinade, then add a few slices of cherry tomatoes and the chopped sage.

Drizzle with olive oil, a good turn of the pepper mill and a pinch of fleur de sel.

Bon appétit!