

Duck breast crostini, caramelized onions and chimichurri with Garrigue herbs |

Recipe for 12 tapas



Description

Bread croutons generously topped with caramelized onion, thin slices of duck breast and enhanced with an herb sauce.

Note

It is ideal to remove the duck breast from the refrigerator about 30 minutes before cooking.

Ingredients

Duck and bread

- 24 Unit(s) Crostini
- 500 Gr Duck magret

Onion marmelade

- 300 Gr Onion
- 1 Sprig(s) Thyme
- 1 Tbsp Honey

Chimichurri

- 50 Ml Olive oil
- 5 Sprig(s) Savory
- 1 Sprig(s) Basil
- 3 Sprig(s) Rosemary
- 1 Sprig(s) Sage
- 1 Tsp Ground fennel seeds
- 1 Tbsp Red wine vinegar
- 30 Gr Green onion
- 1 Clove(s) Garlic

Preparation

- Preparation time **40 mins**

- Preheat your **oven** at **400 F°**
- Resting time **5 mins**

Preparation

Thin out all the herbs for the chimichurri.

Peel and chop the garlic.

Finely chop the onion and green onion.

Prepare the duck breast.

Trim and cook the crostini if necessary.

Chimichurri

Gather all the ingredients in a blender or food processor and process until you have a smooth but fresh texture.

Duck

Place the duck breast in a cold pan, fat side down without adding any fat.

Place the pan on minimum heat, then every 3 to 5 minutes, gradually increase the heat. Degrease as you cook.

When the heat is at its highest, remove the duck breast.

Place the duck breasts on a baking sheet in the hot oven for 5 to 6 minutes depending on their size. Take them out and make sure to let them rest for 7 to 8 minutes before cutting them, so that the juices from the meat have time to distribute in the duck breast before cutting.

[Translated with DeepL](#)

Onion marmelade

Caramelize the onion with the thyme, honey and a dash of olive oil.

At the end of cooking add salt and pepper.

On the plate

Place a little caramelized onion on each crostini and a slice of duck breast.

Pour some of the chimichurri sauce on each bite and serve.

Bon appétit!