

# Duck breast stuffed potatoes grilled on the BBQ, grated cheese, fresh chives

## Recipe for 4

### Description

### Ingredients

#### Stuffed potatoes

- 4 Large Yukon gold potatoes
- 4 Unit(s) Confit duck leg
- 450 Gr Swiss cheese
- 125 Ml Crème fraiche
- 0.50 Bunch(es) Chives
- 1 Unit(s) White onion
  
- Butter
- Salt and pepper
- Olive oil

#### Garnish

- 4 Pinch(es) Smoked paprika
- 8 Unit(s) Pea sprouts
  
- Butter
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **75 mins**
- Preheat your **BBQ** at **375 F°**

#### Prep

Turn on the BBQ only on one side.

Finely chop the chives.

Peel and cisel the onion and shred the duck legs into pieces.

Pick the potatoes with a fork and brush them with olive oil. Cook them for about 1 hour in the BBQ (on the side that is turned off - indirect cooking). Pick them with a tip of the knife to make sure they are cooked.

#### Filling

Brown the onions in a hot pan with oil and butter, add the shredded duck and mix with a wooden spoon.

Remove from heat and let aside.

Once the potatoes are cooked, slice in halves and scoop out the potato flesh. In a bowl, mix together the potatoes with the duck and the onions. Add the cream, teh chives and 75% of the cheese. Season with salt and pepper. Mix.

#### Plating

Fill the potato skins with the filling, sprinkle with smoked paprika and some more cheese.

Add a spoon of butter on top and bake for another 5 minutes in the BBQ.  
Garnish with young sprouts and serve.

**Bon appétit!**