

Duck confit crunchy Wonton salad, shiitake, green onion and honey |

Recipe for 12 tapas



Description

Crispy fried wonton triangles, topped with a mixture of shredded duck confit, shiitake mushrooms, basil, mint and green onion in a sweet and savoury sauce.

Note

The fresh herbs give all the freshness to this recipe. Feel free to replace them with Thai basil or cilantro for an interesting variation.

Ingredients

For the duck mixture

- 2 Unit(s) Confit duck leg
- 150 Gr Shiitake
- 200 Gr Red onion
- 2 Clove(s) Garlic
- 2 Sprig(s) Basil
- 2 Sprig(s) Mint
- 15 Ml Black sesame seeds
- 25 Ml Soy sauce
- 15 Ml Honey
- 2 Unit(s) Green onion

- Vegetable oil

For the crispy Wonton

- 12 Square(s) Wonton wrappers
- 30 Ml Vegetable oil

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Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

General preparation

Remove the duck flesh from the bone and shred it with a fork. Slice the red onion, green onion and shitake. Chop the mint and basil leaves.

Crispy wonton preparation

Deep the wonton in the vegetable oil, remove the exceeding oil with your fingers, put it on a baking tray with a parchment paper, cook it in the oven for five minutes until it's nice and crispy.

Duck mixture preparation

In a hot frying pan, drizzle a little bit of canola oil and start cooking the red onion with the shiitake mushrooms. Cook for 3 minutes, then add the garlic and duck. Add the soy sauce and honey. Let it simmer until there is no more liquid in the pan. Remove from the heat. Add the fresh herbs, green onion and the sesame seeds. Mix well.

To serve

Place a small portion of dressed arugula on your plate in a lengthwise manner. Place the crispy Wonton on top. Finish by serving a little bit of the duck mix on top of each wonton.

Bon appétit!