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

Recipe for 12 tapas

Description

Arugula salad dressed with a asian vinaigrette and served with fried wonton triangles, topped with a mixture of shredded duck confit, shiitake mushrooms, basil, mint and green onion in a sweet and savory 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
- 150 Gr Red onion
- 2 Clove(s) Garlic
- 2 Sprig(s) Basil
- 2 Sprig(s) Mint
- 15 Ml Black sesame seeds
- 15 Ml Soy sauce
- 15 Ml Honey
- 2 Unit(s) Green onion

- Vegetable oil

For the arugula salad (option)

- 4 Handful(s) Arugula salad
- 15 Ml Rice vinegar
- 15 Ml Soy sauce
- 15 Ml Honey
- 15 Ml Vegetable oil

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For the crispy Wonton

- 18 Square(s) Wonton wrappers

- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **375 F°**

General preparation

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

<u>Crispy Wonton</u>

Cut the Wonton wrappers in half to obtain 2 triangles. Deep fry the wonton on each side until golden. Let them cool down on absorbent paper.

<u>Duck mixture</u>

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.

<u>Salad</u>

Whisk together the honey, rice vinegar, soy sauce and vegetable oil to obtain your dressing. Mix the arugula with the dressing just before serving.

<u>To serve</u>

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!