

Duck confit spring rolls served with hoisin sauce

Recipe for 12 Tapas

Description

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Note

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Ingredients

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- 50 Gr Rice vermicelli
- 4 Unit(s) Rice paper
- 0.50 Unit(s) Cucumber
- 2 Unit(s) Confit duck leg
- 1 Unit(s) Shallot
- 1 Unit(s) Red pepper
- 4 Unit(s) Fenel leaves
- 250 Ml Arugula leaves
- 8 Leaf(ves) Basil

- Salt and pepper

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- 75 Ml Hoisin sauce
- 15 Ml Water

- Salt and pepper

Preparation

- Preparation time **25 mins**

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Bon appétit!