

Duck confit spring rolls with sauce trilogy

Recipe for 12 Tapas

Description

Duck confit and shiitake spring rolls, sauce trilogy and daikon salad.

Note

Traditionally, spring rolls hold vegetables inside, but this is at your discretion. You can garnish your salad with roasted peanuts or some chop suey. The Chili & Lime Sauce is the traditional side for the Pad Thai dish.

Ingredients

Duck confit spring rolls

- 8 Unit(s) Deep fried spring roll wrappers
- 2 Unit(s) Confit duck leg
- 1 Unit(s) Shallot
- 200 Gr Shiitake
- 1 Clove(s) Garlic
- 200 Gr Rice vermicelli
- 25 Gr Fresh ginger
- 1 Unit(s) Egg

- Salt and pepper

Chili & Lime Sauce

- 2 Unit(s) Bird's eye chili
- 100 Ml Lime juice
- 100 Ml Fish sauce Nuoc-mâm

- Salt and pepper

Daikon Salad

- 200 Gr Daikon
- 100 Gr Carrot
- 4 Sprig(s) Fresh cilantro
- 15 Ml Roasted sesame oil
- 50 Ml Rice vinegar
- 50 Ml Olive oil
- 15 Ml Honey
- 5 Ml Fish sauce Nuoc-mâm

- Salt and pepper

Hoisin Sauce

- 75 Ml Hoisin sauce
- 15 Ml Water
- 5 Ml Chili paste (sriracha)

- Salt and pepper

Carrot & Cucumber Sauce

- 1 Unit(s) Carrot
- 1 Unit(s) English cucumber
- 100 Ml Fish sauce Nuoc-mâm
- 100 Ml Water
- 25 Ml Honey

- Salt and pepper

Preparation

- Preparation time **25 mins**

Preparation for spring rolls

Slice the shiitake mushrooms, chop the garlic and the ginger, finely chop the shallots and pull the duck confit. Boil some water, then pour it over the vermicelli. The cooking time for vermicelli can vary depending on the brand used. When they're cooked, rinse with cold water to stop the cooking. In a hot pan, sweat off the shallots and the ginger with duck fat. Add the garlic and the shiitake mushrooms, and cook for a few minutes. Add the pulled duck confit, then cook for another 2 minutes.

Spring rolls wrapping

Keep the spring roll wrappers under a moist cloth to avoid drying. Whisk the egg, which will be used as glue to seal the rolls. Place the wrapper in a diamond shape, and in the center, place some vermicelli lengthwise and garnish with some pulled duck confit. Make sure you have more duck than vermicelli. Close the sides, brush over the last side with egg to seal the roll, then apply a little pressure to make sure the roll is well sealed. Finally, you deep fry the rolls, then you place them on paper towel to absorb exceeding oil.

Hoisin Sauce

Mix all ingredients together in a bowl, and keep the sauce in the fridge.

Chili & Lime Sauce

Put some gloves on to thinly slice the Thai chilies. Squeeze the limes juice and mix it all with the fish sauce.

Carrot & Cucumber Sauce

Peel the carrots and the cucumber, then shred the carrots, and cut thinly the cucumber into dice (brunoise cut). Mix all the ingredients together and it's ready to serve.

Daikon Salad

Peel the daikon radish and the carrot, and cut them as a julienne. Pull off the cilantro leaves and chop them finely. In a bowl, mix all the ingredients for the dressing and whisk until well blended. Add the dressing to the salad 20 minutes before serving for the vegetables to have time swelling.

Bon appétit!