

# Duck fat potato rosties, Duck confit with parsley, Fennel salad and a vierge sauce

Recipe for 4



## Description

A nice golden potato base topped with duck confit with mushrooms, garlic and parsley.

A fresh fennel salad and vierge sauce to go with it!

## Ingredients

### Rosties

- 4 Large Yukon gold potatoes
- 4 Tbsp Duck fat
- Butter
- Salt and pepper
- Vegetable oil

### Fennel salad

- 1 Unit(s) Fennel
- 1 Unit(s) Lemon juice
- Butter
- Salt and pepper
- Vegetable oil

### Duck confit

- 2 Unit(s) Confit duck leg
- 5 Sprig(s) Parsley
- 3 Clove(s) Chopped garlic
- 1 Cello Button mushrooms
- Butter
- Salt and pepper
- Vegetable oil

### Vierge sauce

- 35 Gr Pine nuts
- 8 Unit(s) Pitted kalamata olives
- 1 Unit(s) Tomato
- 1 Unit(s) Lemon zests
- 1 Tbsp Capers
- 250 Ml Olive oil
- Butter
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

## Plating

On a flat plate, place the potatoes in the center. (use a ring mold for a nicer presentation) Place the duck on top.

Garnish with the fennel salad and top it all off with the vierge sauce.

Enjoy!

## Vierge sauce

Combine all of the ingredients with olive oil, taste for seasoning and add the lemon zest.

## Fennel salad

With the help of a mandolin, slice the fennel as thinly as possible. In a mixing bowl, combine the fennel with the lemon juice and season to taste.

Add a drizzle of olive oil and set aside.

## Duck confit

In a hot skillet with vegetable oil, cook down the mushrooms and once they have a nice color add the duck. At the last moment before serving, add the parsley and garlic and season to taste.

## Rosties

Season the grated potatoes with salt and pepper and add 15ml of melted butter.

In a non stick skillet, heat the duck fat with a knob of butter. Cover the bottom of the skillet with a thin layer of potatoes and cook until it reaches a nice golden color.

Flip and make sure to get the same golden color on the other side.

Set aside on a baking sheet so that you can reheat when ready to serve.

## Preparation

Pull the duck confit. Mince the garlic and parsley. Slice the mushrooms.

Place the potatoes (skin on) in a pot of salted cold water and cook until they are about 75% done.

Remove from water and peel them. Grate the potatoes with a cheese grater and set aside in a mixing bowl.

Cut the tomato in 2, remove the seeds and cut the flesh into small cubes.

Lightly chop the capers. Toast the pine nuts and once nice and toasted add them to the olive oil to infuse. Cut the olives into slices.

**Bon appétit!**