

Duck magret and foie gras skewers, raspberry caramel

Recipe for 24 tapas

Description

Skewers of foie gras coated with a thin slice of duck breast and topped with a caramel deglazed with raspberry vinegar just as in gastric.

Note

A gastrique is a mixture of sugar and vinegar, reduced and used for the preparation of some sauces.

Ingredients

For the duck aiguillettes

- 1 Unit(s) Duck magret
- 200 Gr Foie gras
- Salt and pepper

For the raspberry caramel

- 300 Ml Chambord liqueur
- 50 Gr Raspberries
- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the duck breast diagonally to obtain long, thin slices. Cut the foie gras into cubes.

Raspberry caramel

In a saucepan, reduce the Chambord to a third, pour it on the raspberry, mix it with the hand blender and strain it.

For the skewers

Roll the foie gras in the stripes of duck breast, pan sired it until you get a nice golden brown coloration. Finish it in the oven for 2 minutes.

To serve

On your plate, arrange the skewers of duck breast with foie gras and drizzle some raspberry vinegar on top.

Bon appétit!