

# Duck magret tartare with truffle oil

## Recipe for 24 tapas

### Description

A revisited classic: Duck tartare flavored with white truffle oil.

### Note

To prepare duck tartare, you must use the duck magret. It is not recommended to consume raw duck breast. You can distinguish the duck breast by the absence of a layer of fat on the meat.

### Ingredients

#### For the tartare

- 1 Unit(s) Duck magret
- 2 Unit(s) Shallot
- 15 Ml Grainy mustard
- 5 Sprig(s) Chives
- 15 Ml Gherkins
- 15 Ml Capers
- 30 Gr Parmigiano reggiano
- 5 Ml Truffle oil
  
- Salt and pepper
- Olive oil

#### For the croutons

- 0.50 Unit(s) Baguette
  
- Salt and pepper
- Olive oil

#### Optional

- 4 Handful(s) Mixed greens
- 30 Ml Olive oil
- 0.50 Unit(s) Lemon
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

#### General preparation

Remove the skin and fat layer from the duck magret, leaving only the meat. Cut the meat with a knife so as to obtain small dice. Chop the shallots and chives. Finely chop the gherkins and capers. Grate the Parmigiano Reggiano.

#### Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

### Tartare preparation

Mix in a bowl all the ingredients. Add the cheese and the truffle oil at the end. Season with salt and pepper.

### Salad preparation

At the last moment, mix the mesclun, olive oil and the lemon juice. Season with salt and pepper.

### To serve

Dress the tartar using a round mold. Decorate your plate with balsamic vinegar glaze and olive oil and serve with croutons. Alternatively, you can serve this recipe as tapas by spooning a little duck tartare preparation on each crouton.

**Bon appétit!**