

# Duck tartar, smoked bacon cubes and old-style mustard, crispy fingerling potatoes

Recipe for 12 tapas



## Description

Knife cut duck tartar, crispy smoked bacon and old-style mustard served with baguette crostinis.

## Note

Duck meat is considered a red meat so it can be served raw or rare without danger as opposed to other poultry (chicken, turkey...).

## Ingredients

### For the tartar

- 1 Unit(s) Duck magret
- 60 Gr Smoked bacon
- 1 Unit(s) Shallot
- 15 Gr Capers
- 10 Sprig(s) Chives
- 15 Gr Grainy mustard
- 30 Gr Parmigiano reggiano
- 15 Gr Gherkins
  
- Olive oil
- Salt and pepper

### For the crostinis

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

### For the fingerling potatoes

- 600 Gr Fingerling potatoes
- 50 Gr Duck fat
  
- Olive oil
- Salt and pepper

## 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 cubes. Cut the bacon into small pieces. Chop the shallots and chives. Finely chop the gherkins and capers. Grate the Parmigiano Reggiano.

### For the tartar preparation

In a non-stick skillet, fry the bacon on medium heat until you obtain a golden brown color and crispy bacon. Drain the bacon pieces and place them on a sheet of absorbent paper. In a bowl, mix the diced duck with chives, shallots, gherkins, capers, mustard, Parmesan cheese, crispy bacon and a drizzle of olive oil. Season with salt and pepper to taste.

### For the crostini preparation

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

### For the fingerling potatoes

In a big pot, cover the potatoes with cold water, bring it to boil and let it cook for 20 minutes, once cooled cut the potatoes. In a pan, warm the duck fat and sear the potatoes until they get crispy, then season with salt and pepper.

### To serve

Present the duck tartar in the center each plate with the help of a ring mold. Then garnish with a few crostinis. Garnish with the potatoes on the side. You can serve your duck tartar as tapas, forming a small scoop of tartare on each crostini.

**Bon appétit!**