

Duck tartare with roasted hazelnuts, Maille grain mustard, black olives and pickled onions |

Recipe for 4 servings / 12 tapas



Description

Diced duck meat served raw and seasoned with roasted hazelnuts, black olives, Italian parsley, Maille grain mustard and a condiment of homemade pickled onions.

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations switching for another one on this recipe.

Ingredients

For the duck tartare

- 500 Gr Duck magret
- 50 Gr Hazelnuts
- 50 Gr Pitted kalamata olives
- 6 Sprig(s) Parsley
- 30 Ml Maille grain mustard
- 100 Gr French shallot

- Salt and pepper
- Olive oil

For the croutons

- 24 Thin slice(s) Baguette

- Salt and pepper
- Olive oil

For the pickled onions

- 1 Unit(s) Red onion
- 125 Ml Sugar
- 125 Ml Maille red wine vinegar

- Salt and pepper
- Olive oil

Optional

- 4 Handful(s) Mixed greens

- Salt and pepper
- Olive oil

Preparation

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

General preparation

Remove the skin and fat from the duck magret to keep only the meat. Cut this meat into small cubes. Chop the parsley. Finely chop the olives. Roast the hazelnuts in the oven a few minutes until golden and crush them. Slice the red onions.

For the marinated onion

In a saucepan, combine the Maille sherry vinegar, red onion and sugar. Bring to a boil. Remove from the heat and let stand for 15 minutes. Drain.

For the croutons

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

In a bowl, combine the diced duck breast, parsley, finely chopped nuts, olives, the Maille mustard and a drizzle of olive oil. Mix well. Season with salt and pepper to taste.

To serve

Serve the duck tartare using a ring mold and garnish with the pickled onion condiment. Serve alongside a few croutons and a small mixed green salad seasoned with the dressing of your choice. Alternatively, serve your tartare as a tapas by spooning a bit of the preparation on each crouton and garnishing with pickled onions.

Bon appétit!