

Potato rösti, pulled duck confit, green onion whistle and lemon sour cream - Virtual Workshop Version

Recipe for 2

Description

A nice potatoe cake with smoked salmon and fresh sour cream.

Note

If you prefer, it is possible to precook potatoes in the oven. It is important to prick the potatoes with a fork before placing them in the oven for 30-40 minutes.

Ingredients

Potato rösti

- 4 Large Yukon gold potatoes
- 1 Tbsp Canola oil
- Salt and pepper
- Vegetable oil

Duck leg confit

- 2 Unit(s) Confit duck leg
- 2 Unit(s) Chopped garlic
- 3 Sprig(s) Flat parsley
- Salt and pepper
- Vegetable oil

Lime sour cream

- 250 Gr Sour cream
- 1 Unit(s) Lime
- 1 Unit(s) Green onion
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45.00 mins**
- Preheat your **Four** at **400.00 F°**

To prepare before class

Chop the garlic

Clean the potatoes under cold water

DO not open the bag with the duck leg

Get every ingredient ready and out of the fridge

You will need: 1 cutting board, 1 chef knife, 1 pairing knife, 1 cheese grater, 2 pots, 1 pan, 1 baking sheet, 1 citrus press, 3-4 bowls

Prep

Cook the potatoes with the skin in a large pot with cold water.

Cook at 75%. Let them cool down and peel. Grate them using a cheese grater and put aside in a bowl.

Put the whole bag of duck leg in a simmering pot of water.

Cut the green onions in thin juliennes, chop the parsley, zest the lime and squeeze to get its juice.

Duck leg

Once sufficiently heated, remove the duck from its bag. With your thumb, push down along the skin to completely remove it. Remove all the flesh from the bone, and with your fingers or a fork, pull the duck into small pieces.

In a pan with hot vegetable oil, sauté the pulled duck, add in the chopped garlic, the parsley, taste and rectify seasoning if needed.

Rösti

In a bowl, mix the potatoes with 15ml of melted butter, salt and pepper.

In a hot non-sticky pan, melt your duck fat with a spoon of butter. Make a nice cake that will cover your pan with the potatoes.

Once it's nice, golden brown and crispy, flip the cake on the other side.

Put aside on a baking tray that you will put for a few minutes in the oven before serving.

Sour cream

In a bowl, reunite the sour cream, lime juice (keep the zests for the finishing touches), the green onions and finalize by rectifying your salt and pepper.

Mix gently.

Dressing your plates

Put your potatoes Rösti in the middle of your plate.

Add a spoon of cream in the middle, then the smoked salmon and finish with the chives.

Bon appétit!