

Potatoes and pulled-duck confit gratin, roasted hazelnuts, old cheddar

Recipe for 4 persons

Description

Mashed potatoes gratin with broiled cheese, finished with a little shredded duck and young shoots.

Note

You can use a food processor to slice the potatoes.

Ingredients

Potatoes Gratin

- 600 Gr Yukon gold potatoes
- 4 Unit(s) Garlic
- 200 Ml 35% cooking cream
- 20 Gr Butter
- 175 Gr Old cheddar
- 3 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper

- Salt and pepper
- Olive oil
- Vegetable oil

Pulled duck confit

- 2 Unit(s) Confit duck leg
- 3 Turn(s) Fresh ground black pepper
- 3 Sprig(s) Thyme
- 1 Unit(s) Onion
- 24 Unit(s) Hazelnuts

- Salt and pepper
- Olive oil
- Vegetable oil

Preparation

- Preparation time **25 mins**

Set up

Peel the potatoes. Peel and chop 3 cloves of garlic. Grate the Cheddar. Put the hazelnuts on a baking sheet, about 5-6 minutes in the oven, let them cool down then crush them lightly with the back of a pan. Slice the potatoes with a mandolin or knife.

Pulled duck confit

With your fingers, remove the skin and retrieve all the flesh around the bones. Gather the flesh into a bowl, add three pinches of black pepper mill and the equivalent of 3 chopped thyme sprigs. Add the crushed hazelnuts and mix well to help pulling the meat.

Potatoes gratin

In a bowl, mix the sliced potatoes, the cream and the chopped garlic, add salt and pepper. Bake using a silicone muffin mold.

Montage

Take your gratin dauphinois out of the oven, let stand for 5 minutes. Just before serving, heat the pulled duck in a pan with duck fat. Place the pulled duck on the gratin, finish with young sprouts if possible.

Bon appétit!