

Pulled duck buns with apricot and cardamom cream cheese

Recipe for 12 Tapas

Description

Inspired by mini sliders, a brioche bun topped with pulled duck confit and garnished with apricots and cardamom creamed cheese. A real summer-time treat.

Note

Be careful not to season until tasting anything in this recipe as the cheese you choose and the duck confit tend to be quite salty already.

Ingredients

Duck sliders and it's garnishes

- 3 Unit(s) Confit duck leg
- 2 Tbsp Balsamique caramel
- 6 Unit(s) Dried apricots
- 8 Unit(s) Cardamom seeds
- 1 Unit(s) Green onion
- 2 Leaf(ves) Boston lettuce
- 90 Gr Cottage cheese
- 12 Unit(s) Mini burger

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

Preparation

When ready to serve, place the buns in the oven to warm them through.

Place the dried apricots in warm water to rehydrate them. Once they are rehydrated, slice them finely.

Crush the cardamom and recover the seeds inside.

Finely slice the green onions. Clean and rip the boston lettuce leaves to the right size.

Remove the skin and fat from the duck thighs and pull the meat from the bone and shred it.

Burger and garnish

In a mixing bowl, combine the cheese, green onion, cardamom and season to taste with salt and pepper.

In a hot skillet with a drizzle of oil, reheat the duck and apricots and then add the balsamic vinegar

glaze. Season to taste with salt and pepper.

Plating

On the base of each bun, place a lettuce leaf and top with the cheese mix. Next place the duck on top, close the buns and use a toothpick to keep it closed. Enjoy!

Bon appétit!