

Shredded duck confit, home made blini pancakes, mushroom persillade and a dill cream sauce |

Recipe for 12 Tapas

Description

A garnish of mushrooms and parsley served on a thick, crispy and tender crêpe.

Served with a dill cream.

Note

This recipe can be very nice as a vegetarian starter, replace the duck confit with nuts. Make the pancake a little bigger, we will get closer to the pancake.

Ingredients

Blinis batter

- 135 Gr Flour
- 5 Gr Baking powder
- 2 Pinch(es) Salt
- 15 Gr Icing sugar
- 130 Ml Milk
- 2 Unit(s) Egg
- 30 Gr Melted butter

Mushrooms

- 227 Gr Button mushrooms
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley

Duck confit

- 2 Unit(s) Confit duck leg
- 1 Unit(s) Green onion
- 0.25 Unit(s) Onion

Dill cream

- 125 Ml Sour cream
- 2 Sprig(s) Dill

Preparation

- Preparation time **45 mins**
- Resting time **15 mins**

Preparation

Peel and chop the onion piece, chop the green onion diagonally (these are called whistles).

Wipe your mushrooms with a damp cloth, slice them.

Blinis

In a mixing bowl, combine the flour, the baking powder, the icing sugar and the salt.

Wisk the milk and the eggs until smooth, add the melted butter, then mix again.

Incorporate your dry ingredients into your milk mixture, mixing and folding with a whisk. Once

homogenous, let the mixture rest for at least 10 minutes.

Add a pat of butter to a frying pan on medium heat. Once the butter is melted pour out a small ladle full of blini batter. Once you see bubbles forming it is time to flip it until a nice golden color is achieved on both sides.

Mushroom Persillade

In a hot skillet with vegetable oil, cook the mushrooms. Once they have nicely coloured, add the parsley and minced garlic. Season to taste.

Duck confit

Run your thumb between the skin and the flesh, the latter will peel off by itself.

Flake the meat of the duck leg between your fingers.

In a hot frying pan with oil, fry the chopped onions, season with salt and brown them.

Add the duck shreds, fry for a few seconds, then finalize by adding the green onion whistles.

Pepper the preparation well.

Dill cream

Mince the dill finely and combine with the sour cream. Season to taste.

Plating

Generously spread the dill cream on your blinis. Garnish with the persillade mushrooms and the duck confit.

Bon appétit!