

Shredded duck confit, shrimp chips, shiitake and green onions with honey, fresh chives

Recipe for 12 tapas



Description

Crispy fried wonton triangles, topped with a mixture of shredded duck confit, shiitake mushrooms, basil, mint and green onion in a sweet and savoury sauce.

Note

The fresh herbs give all the freshness to this recipe. Feel free to replace them with Thai basil or cilantro for an interesting variation.

Ingredients

For the duck mixture

- 1 Unit(s) Confit duck leg
- 6 Unit(s) Shiitake
- 0.50 Unit(s) Red onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Basil
- 2 Sprig(s) Mint
- 15 Ml Black sesame seeds
- 15 Ml Soy sauce
- 15 Ml Honey
- 2 Unit(s) Green onion
- 2 Tbsp White and black sesame seeds

For the crispy Wonton

- 8 Unit(s) Shrimps Chips
- 100 Ml Vegetable oil

Preparation

- Preparation time **30.00 mins**
- Preheat your **Frieded** at **425.00 F°**

General preparation

Remove the duck flesh from the bone and shred it with a fork. Slice the red onion, green onion and shitake. Chop the mint and basil leaves.

Crispy shrimps chips preparation

Duck mixture preparation

In a hot frying pan, drizzle a little bit of canola oil and start cooking the red onion with the shiitake mushrooms. Cook for 3 minutes, then add the garlic and duck. Add the soy sauce and honey. Let it simmer until there is no more liquid in the pan. Remove from the heat. Add the fresh herbs, green onion and the sesame seeds. Mix well.

To serve

Bon appétit!