

Shredded duck leg confit, fingerling potatoes with parsley, sour cream, green onion, fried shallots |

Recipe for 4 servings

Description

Comforting recipe, and a nice cold and hot with the touch of sour cream. Very easy and tasty recipe.

Note

Go easy with the salt in this recipe!

Ingredients

Duck

- 4 Unit(s) Confit duck leg
- 1 Tbsp Fat duck

- Salt and pepper
- Vegetable oil

Fingerling potatoes

- 600 Gr Fingerling potatoes
- 0.50 Bunch(es) Chopped parsley
- 4 Clove(s) Chopped garlic

- Salt and pepper
- Vegetable oil

Sour cream

- 1 Unit(s) Green onion
- 4 Tbsp Fries scallions
- 125 Ml Sour cream
- 0.50 Unit(s) Lemon juice

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Peel and chop the garlic.

Remove the leaves and chop the parsley.

Slice the green onion.

Clean the potatoes. Slice them using a mandolin and put aside in cold water in a bowl.

Season teh sour cream with salt, pepper and lemon juice.

Duck

Using your thumb, detach the skin from the meat and shred it with your fingers.

Cook the meat with some duck fat in a pan.

Add some pepper. taste, add salt if needed.

Potatoes

Drain the potatoes and dry them with a linen.

In a hot pan with some oil, brown the potatoes with some salt.

Keep the potatoes warm in an oven (not too hot) or at low heat.

Add garlic and parsley before serving.

Dressing your plates

Start with a bed of potatoes, then add 2 spoons of duck, finish with a spoon of sour cream, some green onions and fried shallots.

Bon appétit!