

Turmeric waffle, shredded duck leg confit, crumbled fresh goat cheese, baby spinach, olive oil and lemon zest

Recipe for 4



Description

Beautiful waffle, generously garnished with duck confit, goat cheese, mash and lemon zest.

Note

Make sure your waffle cooker is very hot.

Ingredients

Waffles

- 2.50 Cup(s) Flour
- 1 Tsp Salt
- 4 Unit(s) Egg
- 0.33 Cup(s) Butter
- 2 Tsp Baking powder
- 150 Ml Milk
- 150 Ml Water
- 0.33 Cup(s) Sugar
- 1 Unit(s) Vanilla bean
- 1 Tbsp Canola oil

Garnish

- 1 Unit(s) Confit duck leg
- 10 Sprig(s) Chives
- 2 Clove(s) Chopped garlic
- 1 Unit(s) Goat cheese bûchette
- 2 Handful(s) Mâche salad
- 15 Ml Olive oil
- 1 Unit(s) Lemon zests
- 3 Tbsp Pine nuts

Preparation

- Preparation time **45 mins**
- Preheat your **Waffle cooker** at **400 F°**

Brussel Waffles

Combine the flour and salt. Make a well in the center and add the eggs. Add the melted butter and water. Whip with a whisk or a stand mixer. Add the sugar, vanilla, the oil and the baking powder. Mix again until the dough looks completely combined without any lumps. If you cannot get rid of all the lumps, add a small amount of water and continue to stir. Let rest for at least 3 minutes and then pour the mixture into your waffle molds or waffle maker. Cook for roughly 3 minutes, making sure to flip/turn halfway through.

Garnishes

Duck

Remove all of the meat from the bones, making sure not to get any bone or cartilage mixed in with the meat. In a hot skillet with a thread of olive oil, sauté the meat then add a garlic clove and continue to cook for a couple minutes. Remove from the heat and add the chopped chives.

Goats cheese

Choose a relatively dry goat's cheese and crumble it. Keep in the fridge until ready to serve.

Mash salad

In a bowl, add the mash, a thread of olive oil and the lemon zests as well as the pine nuts that you will have roasted for 3-4 minutes in the oven. Season to taste.

Plating

On a flat plate, place the waffle in the center. Garnish with the duck, goat's cheese and the salad.

Bon appétit!