

Cream of celeriac with smoked duck and poached quail egg

Recipe for 4 persons

Description

A delicious creamy soup made with celery root, accompanied by smoked duck breast and poached quail eggs.

Note

This technique to poach eggs applies to all other types of egg. The vinegar helps to coagulate the egg white. Do not overcook the eggs so that the center is still runny.

Ingredients

For the cream

- 1 Unit(s) Celeriac
- 2 Unit(s) Shallot
- 20 Gr Butter
- 100 Ml 35% cooking cream
- Salt and pepper

For the poached egg

- 100 Ml White vinegar
- 8 Unit(s) Quail egg
- Salt and pepper

For the sides

- 12 Slice(s) Smoked duck breast
- 50 Ml Balsamic vinegar reduction
- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation for the cream

Peel the shallots and cut thinly. Peel the celeriac and cut into cubes of 3 cm. In a casserole, cook the shallots with a piece of butter and a pinch of salt. Add the celeriac and cook 2 minutes, then moisten with water to cover and cook for about twenty minutes. Once celery cooked, add the cream and boil. Then mix the cream of celery with a blender and adjust seasoning.

Preparation for the poached egg

Put 1 l of water to boil with the vinegar. Break each egg into a ramekin and place in the simmering water, without the rush. From clotting white, remove and store in ice water to stop cooking.

To serve

Dip the eggs in hot water to warm, prepare the cream in a bowl, arrange the slices of smoked duck

breast, poached eggs and reduced balsamic vinegar.

Bon appétit!