

Duck aiguillettes, Colombo sauce, garlic sautéed mushrooms |

Recipe for 4 servings / 12 tapas

Description

Spicy, pronounced, flavours that will make your mouth travel. A great way to prepare duck aiguillettes, finger licking good!

Note

If you roast your spices for a couple minutes in the oven before cooking with them, you will get a lot more flavour from the same quantity of spices.

Vegetarian chili is not hot, so it can be replaced by bell pepper.

Ingredients

Duck colombo

- 600 Gr Duck magret
- 150 Gr Carrot
- 200 Gr Yukon gold potatoes
- 200 Gr Eggplant
- 150 Gr Onion
- 4 Clove(s) Garlic
- 1 Unit(s) Lime
- 1 Unit(s) Vegan chili
- 1 Unit(s) Green onion
- 3 Sprig(s) Parsley
- 1 Tsp Mustard seeds
- 1 Tsp Cumin powder
- 1 Tbsp Colombo powder
- 1 Tsp Fennel seeds
- 2 Sprig(s) Thyme
- 1 Leaf(ves) Kaffir lime

- Salt and pepper

Sautéed mushrooms

- 227 Gr Button mushrooms
- 150 Gr Shiitake mushroom
- 1 Unit(s) French shallot
- 2 Unit(s) Garlic
- 10 Sprig(s) Parsley
- 60 Ml White wine

- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Place the duck aiguillettes with the colombo spice mix and olive oil to marinate over night.

Peel the carrots and potatoes and cut them into medium cubes (0.5 cm x 0.5 cm)

Slice the onion as well as the green onions. Juice the lime.

Mince the garlic, thyme, parsley and pepper. (colombo)

Mince the garlic and parsley for the mushrooms as well. Brush or wipe the mushrooms and then slice them.

Duck colombo

Remove the duck from the marinade bowl. In a hot pot with a drizzle of oil, sear the duck quickly, remove from the pot and set aside.

In the same pot, add the sliced onion, garlic and peeled cubed vegetables. Add the colombo, thyme and lime leaf then add water to cover.

Bring to a boil, cover and let cook on low heat. Cook until the vegetables are cooked through. If the sauce is not thick enough you can add corn starch to thicken it. 5 Minutes before serving, add the duck. Just before serving add the lime juice as well as the parsley.

Sautéed mushrooms

In a hot skillet with oil, sear the mushrooms for 3-4 minutes while stirring as little as possible. Add the french shallots, garlic and continue to cook for 2 minutes. Deglaze with the white wine. Cook until almost all the wine is evaporated and then add the parsley. Season to taste and set aside.

Plating

In a nice small serving bowl or dish, place the mushrooms in the bottom slightly off to the side. Top with the duck pieces as well as some vegetables and sauce. Garnish with fresh herbs or young shoots.

Bon appétit!