

Duck breast skewers with dates and bacon, honey and orange reduction, mashed new potatoes with truffle oil, roasted tomato

Recipe for 4

Description

A tasty sweet and savoury kebab that will fill you up, accompanied by mashed new potatoes infused with truffle flavor.

Note

Do not stay too far from the BBQ when your food is cooking, as we are normally in a friendly atmosphere that often makes us forget the BBQ.

Ingredients

Skewers

- 2 Unit(s) Duck magret
- 12 Unit(s) Pitted dates
- 3 Slice(s) Bacon
- 225 Ml Orange juice
- 25 Gr Honey
- 1 Sprig(s) Rosemary
- Salt and pepper

New potatoes

- 800 Gr Fingerling potatoes
- 125 Gr Butter
- 2 Dash Truffle oil
- 12 Sprig(s) Chives
- Salt and pepper

Roasted tomatoes

- 2 Large Tomato
- 2 Sprig(s) Thyme
- 4 Tbsp Japanese breadcrumbs (panko)
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 F°**

Preparation

Finely chop the chives.

In a saucepan, reduce the orange juice by half.

Stem the thyme (remove the leaves). Mix the leaves with the panko.

Cut a small segment off the end of each tomato, then cut in half in the same direction. This will allow for your halved tomatoes to stand easily without moving.

Skewers

In the reduction of orange juice, add the honey and rosemary, continue reduce so as to obtain a syrupy texture.

Remove the excess fat from the duck breasts, cut into cubes (cut the duck in half lengthwise, then slice into cubes). Normally you should use 3 to 4 cubes per skewer, depending on the size of the duck breast.

Cut the slices of bacon in three, wrap each date with a piece of bacon, normally 3 per skewer.

Assemble the kebabs, start with a duck cube, then alternate with bacon wrapped dates.

COOKING

Season the kebabs with salt and place them on the BBQ grill. Turn them regularly, make sure you keep duck pink ideally.

Once well colored on each side, brush with orange, honey and rosemary syrup. Then place them on the top rack to finish cooking with indirect heat.

Repeat the operation with the syrup if you wish.

Mashed new potatoes

In a stock pot filled with cold, salted water, add the potatoes. Bring to a boil until fully cooked, you must easily pierce the potatoes with the tip of a knife. Drain and peel the potatoes.

Crush lightly with a potato press, add butter, salt and pepper.

Add the truffle oil and chives, mix and taste to ensure proper seasoning.

Roasted tomatoes

Place the tomato halves on a baking sheet with parchment paper. Drizzle with olive oil, season with salt and pepper, finish with the Panko and thyme.

Place them in the oven or on the upper grill of the BBQ. Cook until a nice toasted colour is achieved.

Bon appétit!