

Duck legs confit candy with raisin and dried apricots, Port syrup.

Recipe for 24 Tapas

Description

Little candy of duck confit in a wonton, with dried fruits, and a Port reduction.

Ingredients

For the duck legs confit candy

- 2 Unit(s) Confit duck leg
- 4 Sprig(s) Thyme
- 25 Ml Duck fat
- 2 Unit(s) Garlic
- 6 Unit(s) Dried apricots
- 25 Gr Raisins
- 24 Unit(s) Wonton wrappers
- 500 Ml Port wine
- 6 Sprig(s) Fresh cilantro

- Salt and pepper

Preparation

- Preparation time **45 mins**

For the preparations

Chop the garlic and the thyme. Shred the duck legs. Dice finely the apricots. Pick the cilantro leaves.

For the duck legs candy

In a sauce pan put the Porto, bring it to boil and reduce it until you get a syrup. In a pan, melt the duck fat, sweat the garlic, add the duck, the thyme and stir it well. Remove from the stove, add the raisins and the apricots. Put a tea spoon of duck in the middle of the wonton, brush a little water all around, roll it, flip both sides under it with sticking it with a little water. Pass it in the deep fryer until it gets golden brown and creasy, put it on a scott towel.

For the plating

Put the candy on a chinese spoon cover it with a little bit of Port syrup. Finish it with a cilantro leaf.

Bon appétit!