

Duck magret tartare with truffle oil

Recipe for 24 tapas

Description

A revisited classic: Duck tartare flavored with white truffle oil.

Note

To prepare duck tartare, you must use the duck magret. It is not recommended to consume raw duck breast. You can distinguish the duck breast by the absence of a layer of fat on the meat.

Ingredients

For the tartare

- 1 Unit(s) Duck magret
- 2 Unit(s) Shallot
- 15 Ml Grainy mustard
- 5 Sprig(s) Chives
- 15 Ml Gherkins
- 15 Ml Capers
- 30 Gr Parmigiano reggiano
- 5 Ml Truffle oil
- Salt and pepper
- Olive oil

For the croutons

- 0.50 Unit(s) Baguette
- Salt and pepper
- Olive oil

Optional

- 4 Handful(s) Mixed greens
- 30 Ml Olive oil
- 0.50 Unit(s) Lemon
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Remove the skin and fat layer from the duck magret, leaving only the meat. Cut the meat with a knife so as to obtain small dice. Chop the shallots and chives. Finely chop the gherkins and capers. Grate the Parmigiano Reggiano.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

Tartare preparation

Mix in a bowl all the ingredients. Add the cheese and the truffle oil at the end. Season with salt and pepper.

Salad preparation

At the last moment, mix the mesclun, olive oil and the lemon juice. Season with salt and pepper.

To serve

Dress the tartar using a round mold. Decorate your plate with balsamic vinegar glaze and olive oil and serve with croutons. Alternatively, you can serve this recipe as tapas by spooning a little duck tartare preparation on each crouton.

Bon appétit!