

Mild spices crusted duck tataki, Granny Smith chutney

Recipe for 24 tapas

Description

Duck magret flavored with cinnamon, paprika, coriander and cumin, seared very quickly on all four sides and accompanied by a green apple chutney.

Note

Tataki is a Japanese cooking technique that can be applied to tuna, beef or other red meat consisting of searing it a few seconds to preserve the inside raw.

Ingredients

For the duck tataki

- 240 Gr Duck magret
- 4 Gr Paprika
- 4 Gr Cinnamon powder
- 4 Gr Cumin powder
- 4 Gr Ground coriander
- Vegetable oil
- Salt and pepper

For the Granny Smith chutney

- 1 Unit(s) White onion
- 2 Unit(s) Granny smith apple
- 5 Ml Fennel seeds
- 60 Ml Rice vinegar
- 15 Ml Honey
- 15 Ml Worcestershire sauce
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Remove the duck skin and make 3 equal rectangles in the lengthwise. Granny Smith apple peel and cut into small cubes. Chop the onion.

Duck tataki preparation

Mix all the spices together. Season the duck pieces with salt and pepper, then roll it in the spice mixture. In a skillet over high heat, drizzle with vegetable oil and sear the pieces of duck on each side for about 30 seconds. Remove them from pan immediately and set aside.

Granny Smith chutney

In a saucepan, sweat the onions in a little vegetable oil, add the diced apple. Cook over medium heat for 30 minutes. Add rice vinegar and cook another 15 minutes. Off heat, add Worcestershire sauce and a few drops of Tabasco sauce if you so desired.

To serve

Cut the tataki into thin slices. Place a slice of tataki on a Chinese spoon. Place a small spoonful of chutney on top. Garnish with green onion.

Bon appétit!