



# ROASTED DUCK BREAST WITH BLUE CHEESE KAISERSCHMARRN



## QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Reduces moisture migration
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE ROASTED DUCK BREAST

- 4 ea** Barbarie Duck Breast, 160 g each
- Salt
- Black pepper, freshly ground
- Olive oil

### FOR THE BLUE CHEESE "KAISERSCHMARREN"

- 125 g** QimiQ Cream Base
- 50** Low fat cream cheese
- 3** Egg yolk(s)
- 40 ml** Milk
- Salt and pepper
- Ground nutmeg, ground
- 3** Egg white(s)
- 40 g** Flour
- 60 g** Butter
- 60 g** Blue veined cheese

## METHOD

1. Clean the duck breast, score the skin and season with salt and pepper.
2. Heat the oil in a pan. Place the meat in it skin side down and fry on a medium heat until crispy. Fry on the other side and allow to rest for approx. 5 minutes.
3. Preheat the oven to 180 °C (air circulation).
4. For the blue cheese "Kaiserschmarren": mix the QimiQ Sauce Base together well with the cream cheese, milk, egg yolks and spices.
5. Beat the egg whites until stiff. Fold together with the flour into the mixture.
6. Heat the butter in a pan, and pour the dough into it. Crumble the blue cheese and spread over the dough.
7. Place the pan with the dough in a preheated oven and bake for approx. 15-20 minutes until golden brown.
8. Remove from the oven. Using a spatula or two forks, tear the "Kaiserschmarren" into bite-size pieces.
9. Cook the duck breast in the hot oven for approx. 5 minutes until done.
10. Slice and serve with the blue cheese "Kaiserschmarren".