



ROASTED DUCK BREAST WITH BLUE CHEESE "KAISERSCHMARREN"



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ROASTED DUCK BREAST

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

FOR THE BLUE CHEESE "KAISERSCHMARREN"

- 300 g** QimiQ Classic, unchilled
- 125 g** Low fat quark [cream cheese]
- 7** Egg yolk(s)
- 100 ml** Milk
- Salt
- Black pepper, freshly ground
- Ground nutmeg, ground
- 7** Egg white(s)
- 150 g** Flour, plain
- 80 g** Butter
- 150 g** Blue veined cheese

FOR THE BALSAMIC PLUMS

- 180 g** Sugar
- 225 ml** Balsamic vinegar, aged 8 years
- 125 ml** Red wine
- 1 g** Cloves, ground
- 2 g** Cinnamon, ground
- 250 g** Plums, diced
- 500 g** Plums, cut into segments

METHOD

1. Clean the dark breast, score the skin and season with salt and pepper.
2. Heat the oil in a pan. Place the meat in to 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. For the blue cheese "Kaiserschmarren": whisk the unchilled QimiQ Classic smooth. Add the the quark, egg yolks, milk and spices and mix well.
4. Beat the egg whites until stiff. Fold together with the flour into the mixture.
5. Heat the butter in a pan, and pour the dough in. Crumble the blue cheese and spread over the dough.
6. Place the pan with the dough in a preheated oven at 180 °C (air circulation) and bake for approx. 15-20 minutes until golden brown.
7. Remove from the oven. Using a spatula or two forks, tear the "Kaiserschmarren" into bite-size pieces.
8. For the Balsamic plums: place the sugar, Balsamic vinegar, red wine, cloves, cinnamon and diced plums into a cooking pot and bring to the boil. Cook for approx. 20 minutes. Blend with an immersion mixer and strain through a sieve.
9. Bring the mixture to the boil. Add the remaining plums and bring to the boil again briefly. Remove from heat and allow

to stand.

10. Cook the duck breast in the hot oven at 180 °C (air circulation) for approx. 5 minutes until done.

11. Slice and serve with the blue cheese "Kaiserschmarren" and Balsamic plums.