



# WALDORF SALAD WITH ROASTED DUCK BREAST



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Emulsifies with oil
- Quick and easy preparation
- No mayonnaise required



15



easy

## Tips

Fold grapes into the salad.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**125 ml** Sunflower oil

**0.5** Lemon(s), juice only

**50 ml** White balsamic vinegar

**500 g** Celeriac, peeled, shavings

**3** Apple(s)

**60 g** Walnuts, chopped

Salt and pepper

## FOR THE ROASTED DUCK BREAST

**4 ea** Barbarie Duck Breast, 160 g each

**4 tbsp** Sunflower oil

Salt and pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the lemon juice and Balsamic vinegar and whisk smooth.
3. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
4. Score the duck skin with a sharp knife and season to taste. Fry with the skin side down in hot oil until crispy. Turn over and fry on the other side for a few seconds, then cook in the preheated oven for approx. 8 minutes. Turn the oven off and leave for a further 10 minutes.
5. Portion the duck breast and serve with the Waldorf salad.