



ROASTED DUCK BREAST WITH BAKED QUARK CREPES AND RED CABBAGE WITH ORANGE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE RED CABBAGE WITH ORANGE

1 Onion(s), finely chopped

Vegetable oil, to fry

1 kg Red cabbage, julienne

500 ml Orange juice

400 ml Red wine

100 g Cranberry jam

Cinnamon

Cumin

Sugar

Salt and pepper

FOR THE QUARK CREPES

250 g QimiQ Cream Base

10 Pancakes (thin Crêpes)

250 Quark 20% fat or Cream Cheese

100 g Appenzeller/ Gruyer

1 Egg(s)

Ground nutmeg, ground

Salt and pepper

50 g Nuts, grated

FOR THE DUCK BREAST

2 kg Duck breast

Salt and pepper

Vegetable oil, to fry

Rosemary

METHOD

1. Preheat the oven to 150 °C (convection oven).
2. For the red cabbage with orange: sauté the onions in hot oil and add the red cabbage. Add the orange juice, red wine, jam and spices and cook covered until soft.
3. For the quark crepes: mix the QimiQ Cream Base with the remaining ingredients until smooth. Cut circles out of the pancakes and layer with the quark filling into timbal moulds. Bake in a preheated oven for approx. 40 minutes.
4. Season the duck breast with salt and pepper and slowly roast skin side down until rosy. Remove from the pan, allow to rest for a few minutes and cut into slices. Serve with the red cabbage with orange and the quark crepes.