VARIATION OF BARBARIE DUCK BREAST WITH RED CABBAGE CREAM AND BLACK NUT MAYONNAISE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Longer presentation times without loss of quality

INGREDIENTS FOR 10 PORTIONS

600 g	Barbarie duck breast
	Salt and pepper
	Vegetable oil, to fry

FOR THE DUCK CONFIT

6	Duck legs
	Goose fat, to confit
100 g	Shallot(s), finely sliced
	Olive oil
60 ml	Soya sauce
100 ml	Duck stock
	Cilantro, finely chopped
	Sea salt
	Black pepper, freshly ground

FOR THE RED CABBAGE CREAM

250 g	QimiQ Cream Base
100 g	Onion(s), finely sliced
100 g	Goose fat
40 g	Sugar
600 g	Red cabbage, cut into strips
125 ml	Red wine
100 ml	Vegetable stock
80 g	Blackberry jam
	Cinnamon, ground
	Salt
	Black pepper, freshly ground

FOR THE BLACK NUT MAYONNAISE

250 g	QimiQ Classic, unchilled
180 ml	Rapeseed oil
100 g	Black walnuts
4 cl	Rum
0.5	Lemon(s), juice only
	Orange zest, freshly grated
1 pinch(es)	Salt

METHOD

1. For the duck confit: season the duck legs and braise in the goose fat in the oven at 140 °C for approx. 90 minutes. Allow to cool. Separate the meat from the bones and chop.
2. Sauté the shallots in goose fat and olive oil and douse with the soya sauce. Add the duck stock and pour over the duck meat. Mix well and season to taste.
3. For the red cabbage cream: sauté the onions in goose fat. Add the sugar and caramelize. Add the red cabbage and douse with the red wine. Add the vegetable stock and season to taste. Cover and allow to simmer until the liquid has evaporated.
4. Add the QimiQ Cream Base and the remaining ingredients and blend smooth using an immersion

blender.
5. For the black nut mayonnaise: blend the ingredients together with an immersion blender until smooth.
6. Season the duck breast and slowly fry until crispy. Fry on the other side until crispy. Cook in the oven at 140 °C until the required core temperature is achieved.
7. Serve the barbarie duck breast with the duck confit, red cabbage cream and black nut mayonnaise.