



WINTER SALAD WITH APPLE AND CRANBERRY DRESSING AND DUCK BREAST



QimiQ BENEFITS

- Dressings made with QimiQ cling better to salads
- Emulsifies with oil
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SALAD

- 100 g Lamb's lettuce
- 100 g Frisée lettuce
- 100 g Radicchio lettuce
- 100 g Endive lettuce

FOR THE DRESSING

- 250 g QimiQ Classic, unchilled
- 200 ml Apple juice
- 250 g Apples, peeled , grated
- 20 g Cranberry jam
- 80 ml Apple vinegar
- 80 ml Sunflower oil
- Salt
- Pepper
- Cloves
- Cinnamon

FOR THE DUCK

- 8 Barbarie Duck Breast, 160 g each
- Pepper
- 6 Thyme sprig(s)
- 4 Rosemary twigs
- 10 g Garlic clove(s)
- Honey
- Salt

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the dressing: blend the ingredients together until smooth.
3. Clean the duck breast, score the skin and season with pepper. Fry together with the herbs and garlic, with the skin side down at medium heat until the skin is crispy. Flash fry the other half and place in an oven proof dish.
4. Place in the hot oven for 6 minutes. Turn the breasts over, brush with honey and bake for a further 6 minutes. Wrap in tin foil and allow to rest for a further 10 minutes and salt to taste.
5. Toss the salad in the dressing. Slice the duck breast and serve on the salad.