



ROASTED DUCK BREAST WITH BLUE CHEESE KAISERSCHMARRN



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE ROASTED DUCK BREAST

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

FOR THE BLUE CHEESE "KAISERSCHMARREN"

- 125 g** QimiQ Sauce Base
- 50**
- 3** Egg yolk(s)
- 40 ml** Milk
- Salt and pepper
- Nutmeg, ground
- 3** Egg white(s)
- 40 g** AP Flour
- 60 g** Butter
- 60 g** Blue cheese

METHOD

1. Clean the duck 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. Preheat the oven to 350 °F (air circulation).
4. For the blue cheese "Kaiserschmarren": mix the QimiQ Sauce Base together well with the quark, milk, egg yolks and spices.
5. Beat the egg whites until stiff. Fold together with the flour into the mixture.
6. Heat the butter in a pan, and pour the dough in. Crumble the blue cheese and spread over the dough.
7. Place the pan with the dough in a preheated oven and bake for approx. 15-20 minutes until golden brown.
8. Remove from the oven. Using a spatula or two forks, tear the "Kaiserschmarren" into bite-size pieces.
9. Cook the duck breast in the hot oven for approx. 5 minutes until done.
10. Slice and serve with the blue cheese "Kaiserschmarren".