



WALDORF SALAD WITH ROASTED DUCK BREAST



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with oil
- Quick and simple preparation
- No mayonnaise required



15



easy

Tips

Fold grapes into the salad.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

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, minced

Salt and pepper

FOR THE ROASTED DUCK BREAST

4 pcs Barbarie Duck Breast, 160 g each

4 tbsp Sunflower oil

Salt and pepper

METHOD

1. Preheat an oven to 350 °F (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.