



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



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple 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

Caraway seeds

Sugar

Salt and pepper

FOR THE QUARK CREPES

250 g QimiQ Sauce Base

10 Pancakes

250 Quark 20% fat or Cream Cheese

100 g Appenzeller/ Gruyzer

1 Egg(s)

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

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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 Sauce Base with the remaining ingredients until smooth. Cut circles out of the pancakes and layer with the quark filling into timbal molds. Bake in a preheated oven at 150 °C 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.