



# 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** Soy sauce  
**100 ml** Duck stock  
Cilantro / coriander, finely chopped  
Sea salt  
Black pepper, freshly ground

### FOR THE RED CABBAGE CREAM

**250 g** QimiQ Sauce 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, room temperature  
**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 280 °F 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 Sauce 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 280 °F until the required core temperature is achieved.
7. Serve the barbarie duck breast with the duck confit, red cabbage cream and black nut mayonnaise.