

WRAPS WITH DUCK BREAST



USED BRESC PRODUCTS



Freshly chopped Spanish garlic 450g



Ras el hanout spice mix 450g

INGREDIENTS

4

- 2 duck breasts
- 350 g green asparagus
- 250 g Thai-style stir-fry vegetables
- 20 g Bresc Ras el hanout
- 50 g hoisin sauce
- 40 g Bresc Freshly chopped Spanish garlic
- 4 wraps
- 0.5 cucumber
- Sesame seeds, black

PREPARATION METHOD

Brown the duck breast, then cook in the Ras el hanout. Blanch the asparagus and rinse them until cold. Peel strips from the cucumber using a peeler. Stir-fry the stir-fry vegetables with the chopped garlic. Brush the hoisin sauce on the wraps. Divide the cucumber ribbons evenly over the wraps, then add the stir-fry vegetables. Carve the duck into slices and arrange them on the stir-fry vegetables, then sprinkle the sesame seed over them. Roll up the wrap and cut diagonally as preferred.