Daiquiri Duck: Confit duck with curry sauerkraut and grilled bell pepper & curry sauce



Ingredients

10

- 1 kilo of curried sauerkraut stew
- 10 pieces of candied duck legs (small)
- 100 grams of duck rillette
- 10 pieces of halved pani puri
- 300 grams of Bresc Grilled bell pepper & curry sauce
- cress
- Ingredients for chili crisps
- 30 g Bresc red pepper puree
- 30 g egg white
- 30 g powdered sugar
- 30 g flour

Used Bresc products



Bresc Grilled bell pepper & Curry sauce 1000g



Bresc Red chilli puree 450g

Preparation method

Mix all the ingredients for the crispy bits together well and bake in a silicone mold at 180°C for 8 minutes. Heat the stew and divide it among the glasses. Warm the duck legs and place them in the middle of the stew. Place a small quenelle of rillette next to the leg and fill the half pani puri with the grilled bell pepper and curry sauce. Finish with the crispy topping and appropriate cress.

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