

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 rilette
- 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 chili 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 rilette 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.