

Split peas velouté, with toast of home made duck rillettes, and chive cream

Recipe for 4 persons

Description

A nice and warming appetizer, to fight the winter

Note

You could change the split peas for lentils.

Ingredients

For the split peas velouté

- 200 Gr Split peas
- 1 Liter(s) Chicken stock
- 1 Unit(s) White onion
- 2 Unit(s) Garlic

- Vegetable oil
- Salt and pepper

For the rillettes

- 1 Unit(s) Confit duck leg
- 0.50 Unit(s) Baguette
- 100 Gr Duck fat
- 2 Sprig(s) Thyme

- Vegetable oil
- Salt and pepper

For the cream

- 100 Ml Cream 35%
- 6 Sprig(s) Chives

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **60.00 mins**

For the preparation

Peel and cut the onions in cubes. Chop the garlic and shred the duck leg. Cut the chive finely and chop the thyme. Stir the stock with the water.

For the velouté

In a hot big pot with vegetable oil, sear the onion and the garlic for 3 to 4 minutes, add the split peas and the chicken stock. Bring it to boil, and let it cook for 45 minutes, smooth it with the hand blender, put some salt and pepper.

For the duck rillettes

In a pan, melt the duck fat, add the duck flesh and the thyme, cook it for 2 minutes. Put it on a backing tray with a saran wrap and put it in the fridge. Cut 4 long croutons and toast it in the oven.

For the plating

In a bowl, mix the cream with the chive, salt and pepper. Spread the rillettes on the croutons. In a bowl plate, put two ladle of velouté, the cream on the top and finish with the croutons.

Bon appétit!