

Duck legs confit candy with raisin and dried apricots, Cassis syrup.

Recette pour 24 Tapas

Description Little candy of duck confit in a wonton, with dried fruits, and a blackcurrant reduction.

Ingrédients

For the duck legs confit candy

- 2 Unit(s) Confit duck leg
- 4 Sprig(s) Thyme
- 25 Ml Duck fat
- 2 Unit(s) Garlic
- 6 Unit(s) Dried apricots
- 25 Gr Raisins
- 24 Unit(s) Wonton wrappers
- 500 Ml Port wine
- 6 Sprig(s) Fresh cilantro

- Salt and pepper

Préparations

Temps de préparation **45.00 mins**

For the preparations

Chop the garlic and the tyme.Shred the duck legs.Dice finely the apricots.Pick the cilantro leaves.

For the duck legs candy

In a sauce pan put the blackcurrant, bring it to boil and reduce it until you get a syrup.In a pan, melt the duck fat, sweat the garlic, add the duck, the tyme and stir it well.Remove from the stove, add the raisins and the apricots.Put a tea spoon of duck in the middle of the wonton, brush a little water all around, roll it, flip both sides under it with sticking it with a little water.Pass it in the deepfryer until it gets golden brown and creaspy, put it on a scott towel.

For the plating

Put the candy on a chinese spoon cover it with a little bit of blackcurrant syrup.Finish it with a cilantro leaf.

Bon appétit!