

Duck tartar, smoked bacon cubes and old-style mustard, crispy fingerling potatoes

Recette pour 12 tapas



Description

Knife cut duck tartar, crispy smoked bacon and old-style mustard served with baguette crostinis.

L'idée déco

Duck meat is considered a red meat so it can be served raw or rare without danger as opposed to other poultry (chicken, turkey...).

Ingrédients

For the tartar

- 1 Unit(s) Duck magret
- 60 Gr Smoked bacon
- 1 Unit(s) Shallot
- 15 Gr Capers
- 10 Sprig(s) Chives
- 15 Gr Grainy mustard
- 30 Gr Parmigiano reggiano
- 15 Gr Gherkins

- Olive oil
- Salt and pepper

For the crostinis

- 0.50 Unit(s) Baguette

- Olive oil
- Salt and pepper

For the fingerling potatoes

- 600 Gr Fingerling potatoes
- 50 Gr Duck fat

- Olive oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

General preparation

Remove the skin and fat layer from the duck magret, leaving only the meat. Cut the meat with a knife so as to obtain small cubes. Cut the bacon into small pieces. Chop the shallots and chives. Finely chop the gherkins and capers. Grate the Parmigiano Reggiano.

For the tartar preparation

In a non-stick skillet, fry the bacon on medium heat until you obtain a golden brown color and crispy bacon. Drain the bacon pieces and place them on a sheet of absorbent paper. In a bowl, mix the diced duck with chives, shallots, gherkins, capers, mustard, Parmesan cheese, crispy bacon and a drizzle of olive oil. Season with salt and pepper to taste.

For the crostini preparation

Slice the baguette at an angle to get your crostinis. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes or until crisp.

For the fingerling potatoes

In a big pot, cover the potatoes with cold water, bring it to boil and let it cook for 20 minutes, once cooled cut the potatoes. In a pan, warm the duck fat and sear the potatoes until they get crispy, then season with salt and pepper.

To serve

Present the duck tartar in the center each plate with the help of a ring mold. Then garnish with a few crostinis. Garnish with the potatoes on the side. You can serve your duck tartar as tapas, forming a small scoop of tartare on each crostini.

Bon appétit!