

# Duck rillettes with fresh thyme and dried apricots

## Recette pour 12 tapas



## Description

Rilette of confit duck leg with caramelized onions and flavored with fresh thyme and diced dried apricots, served on croutons.

## L'idée déco

You can also prepare the rillettes with a fork if you do not have an electric mixer.

## Ingrédients

For the duck rillettes

- 1 Unit(s) Confit duck leg
- 0.50 Unit(s) Red onion
- 60 Ml White wine
- 6 Unit(s) Dried apricots
- 2 Sprig(s) Thyme
- 60 Ml Duck fat
  
- Salt and pepper

For the croûtons

- 0.50 Unit(s) Baguette
- Salt and pepper

## Préparations

Temps de préparation **30.00 mins**

Préchauffez votre four à 400.00 F°

General preparation

Remove the duck meat from the bone. Chop the red onion. Dice the apricots. Chop the fresh thyme.

#### Rillettes preparation

In a nonstick skillet over medium heat, place a little bit of duck fat and caramelize the red onion. Deglaze with white wine, add the chopped thyme and reduce until dry. Place the onions in the bowl of an electric mixer. Add the duck meat, half the apricots and mix while pouring a drizzle of melted duck fat until it binds together. Taste and adjust the seasoning.

#### Croutons preparation

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

#### To serve

Spread a little bit of rillettes on each crouton and garnish with a few apricot cubes.

**Bon appétit!**