

Duck breast tartare with roasted hazelnuts, Kalamata olives, and marinated red onions |

Recipe for 12 tapas

Description

Diced duck meat served raw and seasoned with roasted hazelnuts, black olives, Italian parsley, Maille grain mustard and a condiment of homemade pickled onions.

Note

Feel free to choose another mustard for this recipe.

Ingredients

For the duck tartare

- 500 Gr Duck magret
- 50 Gr Hazelnuts
- 25 Gr Pitted kalamata olives
- 25 Gr Sundried tomatoes
- 6 Sprig(s) Parsley
- 30 Ml Wholegrain mustard
- 100 Gr French shallot
- 2 Sprig(s) Basil

For the pickled onions

- 0.50 Unit(s) Red onion
- 25 Gr Sugar
- 125 Ml Maille red wine vinegar

For the croutons

- 24 Thin slice(s) Baguette
- 1 Tbsp Provencal herbs
- 1 Pinch(es) Dry lavender

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Remove the skin and fat from the duck magret to keep only the meat. Cut this meat into small cubes. Chop the parsley. Finely chop the olives. Roast the hazelnuts in the oven a few minutes until golden and crush them. Slice the red onions.

For the marinated onion

In a saucepan, combine the Maille sherry vinegar, red onion and sugar. Bring to a boil. Remove from the heat and let stand for 15 minutes. Drain.

For the croutons

Slice the baguette diagonally to make croutons. Place them on a baking sheet and drizzle with duck

fat. Season with salt, freshly ground pepper, herbes de Provence, and dried lavender. Bake for about 7-8 minutes until crispy.

Tartare preparation

In a bowl, combine the diced duck breast, parsley, finely chopped nuts, olives, the Maille mustard and a drizzle of olive oil. Mix well. Season with salt and pepper to taste.

To serve

Arrange the duck tartare on your croutons and place on your serving plates. Garnish with marinated red onions and crispy duck skin.

Bon appétit!