

# Duck confit and foie gras crispy bites, fig and Port confit |

Recipe for 12 tapas



## Description

Delicious crispy bites of duck confit, foie gras and caramelized onion. Accompanied by a fig jam with port wine.

## Note

You can freeze these uncooked bites, then cook them directly in the deep fryer.

## Ingredients

### Crispy bites

- 200 Gr Foie gras scallop
- 1 Unit(s) Confit duck leg
- 150 Ml Onion
- 1 Sprig(s) Rosemary
- 6 Leaf(ves) Brik
- 1 Unit(s) Egg
- Salt and pepper

### Fig jam

- 100 Gr Dry figs
- 100 Ml Port wine
- 200 Ml Water
- Salt and pepper

### Pickled mustard

- 2 Tbsp Mustard seeds
- 100 Ml Season rice vinegar
- 50 Ml Water
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **deep frier** at **375 F°**

### Set up

Finely chop the onion and mince the rosemary.

Shred the duck leg.

Cut the foie gras escalopes into small cubes.

Cut figs into pieces.

Mix the egg with a fork.

### Crispy bites

Caramelize the onion with a little duck fat and rosemary.

Mix the onion with the cubes of foie gras and the shredded duck.

Cut the sheets of brick pastry into 4 triangles, then place each triangle with the point facing upwards.

Brush a triangle with beaten egg, place a small amount of stuffing (15g) in the center and roll up, making sure to close the sides. Repeat to make 24 small rolls.

Fry quickly and drain on kitchen paper.

### Fig jam

Simmer the water, figs and port until the figs are tender.

Blend and set aside in a pastry bag.

### Mustard pickle

In a small saucepan, combine the rice vinegar, water and mustard seeds. Bring to the boil and simmer for 5 minutes. Cover and leave to stand for 10 minutes before serving.

### On the plate

On a large plate, place a little fig jam under each crisp bite and a little more on top. Add the pickled mustard seeds to finish.

Serve immediately.

**Bon appétit!**