

Mini duck confit burgers with mushrooms, Migneron de Charlevoix and three-mustard maple sauce

Recipe for 12 tapas

Description

An irresistibly indulgent mini burger filled with tender duck confit, savoury mushrooms, and melted Migneron de Charlevoix, finished with a three-mustard maple sauce.

Note

Lightly toast the cut sides of the brioche buns so they stay firm and do not soak up the sauce. For an even more indulgent burger, let the duck brown in the pan for a few moments before assembling, then serve immediately.

Ingredients

Mushrooms

- 250 Gr Button mushrooms
- 30 Ml Olive oil
- 15 Ml Lemon juice
- 1 Tsp Dijon mustard
- Butter
- Salt and pepper

Duck confit

- 3 Unit(s) Confit duck leg
- 1 Unit(s) Onion
- 1 Unit(s) French shallot
- 2 Unit(s) Garlic cloves
- 5 Stem Thyme
- 15 Ml Canola oil
- Butter
- Salt and pepper

Three-mustard maple sauce

- 1 Tbsp Dijon mustard
- 2 Tbsp Wholegrain mustard
- 1 Tbsp Yellow mustard
- 1 Tbsp Maple syrup
- 6 Unit(s) Gherkins
- Butter
- Salt and pepper

Garnishes and assembly

- 12 Unit(s) Mini burger bun
- 180 Gr Migneron de charlevoix cheese
- 36 Unit(s) Arugula leaves
- Butter
- Salt and pepper

Preparation

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

Mise en place

Preheat the oven to 400°F. Peel the shallot and slice it thinly. Peel and finely chop the onion. Chop the garlic and strip the thyme leaves from the stems. Cut 12 attractive mushroom slices

approximately the same size as the burger buns; reserve the stems and trimmings. Split the mini burger buns in half. Shred the duck confit, discarding the bones and excess skin. Cut the Migneron de Charlevoix into 12 neat square slices. Cut the pickles into a very fine brunoise.

Mushrooms

In a bowl, combine the olive oil, lemon juice, Dijon mustard, salt, and pepper. Arrange the mushroom slices on a parchment-lined baking sheet.

Using a pastry brush, lightly coat the mushroom rounds with the marinade. Set aside.

Duck Confit

Cut the reserved mushroom stems and trimmings into small dice. Heat a drizzle of vegetable oil in a skillet. Add the onion, shallot, diced mushrooms, and garlic and sauté for a few minutes. Add the shredded duck and fresh thyme leaves. Continue cooking until the mixture is heated through and lightly crisp. Adjust the seasoning and set aside.

Prepare the three-mustard maple sauce

Combine all the ingredients in a bowl and stir until smooth. Set aside.

Assemble the tapas

Using a ring mold, place a portion of duck confit mixture on each mushroom round. Top with a slice of Migneron de Charlevoix. Bake for 2 to 3 minutes to heat the duck through and begin melting the cheese.

Meanwhile, generously spread the three-mustard maple sauce on the burger buns. Arrange 3 arugula leaves on each bottom bun.

Using a small spatula, carefully transfer each mushroom round topped with duck and Migneron de Charlevoix onto a bottom bun. Close each burger with the top bun and serve.

Bon appétit!