

RECIPE



DUCK BREAST FILLET WITH SWEET POTATO TARTE TATIN EN CHILLIES

10 servings

1 kg Sweet Potato Diced
10 sheets Puff pastry
2 dl Full cream
400 gr Duck breast fillet
400 gr Cherry tomatoes, halved
2 tbsp. Hazelnuts
200 gr Sugar
Red chard

Green powder
100 gr Peas, blanched
10 gr Dried parsley
10 gr Matcha powder
2 cuts White bread (without crust)

1. Heat the sugar and a little bit of water in a saucepan on a low heat until the mixture turns brown. Add water so to get a thick caramel.
2. Meanwhile, fry two thirds of the sweet potato golden brown and crispy.
3. Lightly grease the baking moulds and distribute the caramel over the moulds.
4. Cut the chillies into thin strips and divide them with the sweet potato over the moulds.
5. Then place the puff pastry over the moulds and fold the sides around the sweet potato.
6. Bake the tarte tatin golden brown and cooked at 180 °C for about 15 minutes. Remove the tarts from the oven and allow the tarte tatin to cool slightly. Distribute the tarte tatins evenly on an oven shelf.
7. Put the remaining sweet potato in the cream and cook until soft. Then smoothly turn in a Magimix and if desired rub through a sieve for an even smoother structure.
8. For the green powder, mash the blanched peas and the rest of the ingredients into a smooth mass. Spread onto a silicone mat and dry at 60 °C for 8 hours. When dry, chop finely into a powder.
9. Toast the hazelnuts for about 6 minutes until golden brown and chop coarsely.
10. Fry the duck breast until golden brown and crispy and cook at a low temperature until medium rare.
11. Serve.