Duck breast

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	4

Duck breast

1 kg potatoes, La Ratte

4 cloves of garlic

¼ bunch of parsley

2 tbsp olive oil

Salt

(For)varm ovnrummet til 200 °C i Varmluft med damp

Wash the potatoes and cut in half lengthways. Crush the garlic. Chop the parsley. Mix all the ingredients together. Arrange the potatoes on the baking tray cut-side down. Put the tray into the preheated cooking space at level 1. Bake.

Sæt retten ind

Varmluft med damp 200 °C i 15 Min.

4 duck breasts

Salt

Pepper

Score the skin of the duck breasts in a criss-cross pattern. Season the duck breasts with salt and pepper and place on the wire shelf. Put the wire shelf at level 2 in the cooking space at the same time as the potatoes.

Sæt pladen ind

Varmluft med damp 200 °C i 15 Min.

Open the appliance door and allow the duck breasts to rest for 10 minutes.

morels

30 g morels, dried

1 tbsp butter

Salt

Pepper

Soak the morels in warm water until soft, then halve and wash them well.

Sauté the morels in a pan with a knob of butter and season with salt and pepper. Serve with the duck breasts.

Tips

Insert the food probe into one duck breast to monitor the temperature. The duck breast must have a food probe temperature of at least 60 °C after resting.

Tilbehør

Wire shelf

Baking tray

Yderligere oplysninger

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