# Duck breast

Recipe by V-ZUG Ltd.



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| Preparation | 45 Mins |
| Cooking time | 30 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SL from 2015 |

## Duck breast

1 kg potatoes, La Ratte

4 cloves of garlic

¼ bunch of parsley

2 tbsp olive oil

Salt

**(Pre-)heat cooking space to 200 °C with Hot air + steaming**

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.

**Put the food in**

**Hot air + steaming 200 °C for 15 Mins**

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.

**Put the tray in**

**Hot air + steaming 200 °C for 15 Mins**

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.

## Accessories

Wire shelf

Baking tray

## Additional information

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