



# Duck breast

Recipe by V-ZUG Ltd.



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

## Duck breast

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- 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

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- 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

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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

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Wire shelf

Baking tray

