

Cocktail® Pearls



DUCK MAGRET, RED FRUIT CONFITURE AND STRAWBERRY COCKTAIL PEARLS

Ingredients (4 people):

½ kg duck magret
Raspberry jam
12 blueberries
12 raspberries
12 red currants
Strawberry Cocktail Pearls (1 tablespoonful)
Extra virgin olive oil, salt and pepper



Instructions:

Season the duck magret and sear it on a very hot grill, letting it begin to brown in its own fat. Turn it to sear on both sides, and set it aside. Reduce 25cl of water, 3 tablespoons of raspberry jam, the raspberries cut in half and the blueberries. Stir until it boils, remove from heat and let it cool. Toast the magret in the oven at 170°C for 3-4 minutes.

To serve: put a dash of the confiture on the plate. Put 2 thick slices of magret on the plate, stacking one on top of the other. Pour some confiture over it, adorn with the Strawberry Cocktail Pearls on top and a sprig of red currants on the side.