

HAY SMOKED  
DUCK, CRISPY  
MOREL  
MUSHROOMS  
AND CAFE'  
CRE`ME GRAND  
CRU MASTER  
ORIGIN INDIA

🕒 30 + 🍳 Medium



LET'S MAKE IT!

- Remove the fat from the duck and cold-smoke it over hay for 20 mn
- Using a slicer, slice up the large morel mushrooms, transfer them to a baking tray and then dry in the oven for one hour at 90° (the lowest setting)
- Chop the duck fat into small cubes then fry in a frying pan until nice and crisp, draining off any fat when necessary
- Using the same frying pan, fry the small morel mushrooms over a gentle heat for 10 mn, add the butter at the end
- Stir the coffee into the double cream
- Cut the smoked duck into thin strips
- Arrange all the ingredients on plates and serve

MATERIALS

RECOMMENDED  
NESPRESSO COFFEES



INGREDIENTS

- 1 Large Duck Breast
- 4 Tablespoons Of Double Cream
- 2 X 25 ML Grand Cru Master Origin India
- 20 Small Morels
- 4 Large Morels
- 1 Dash Of Oil
- 20 G Of Butter
- Some Wild Watercress

INSPIRATIONS

