PAN SEARED DUCK BREAST, GREEN BEANS, PORCINI, TRUFFLE AND CHESTNUTS PANCAKE



Chef: Maurizio Ferrari

Menù Ingredients

30 g. Funghi Porcini “Il Boschetto” a fette trifolati - “Il Boschetto” Sliced Porcini Mushrooms with oil, garlic and parsley - G61

5 Slices Carpaccio di tartufo - Truffle Carpaccio - P69

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

120 g. Duck Breast

40 g. Green Beans, Steamed

q.s. Thyme

q.s. Salt & Pepper

40 g. ChestnutsFlour

50 g. Self-Rising Flour

5 g. Cocoa Powder

100 ml. Coconut milk

1 Egg

q.s. Beet Sprouts

30 ml. Prosecco wine

50 g. Butter

Method

Serve 1

To start, prepare the butter for the pancakes, in a bowl sift the chestnut flour, the self-rising flour and the cocoa powder, add a pinch of salt and incorporate the coconut milk and egg. Mix using a whisk and leave it to rest for at least 30 minutes. In a pan with a tablespoon of extra virgin olive oil, brown the duck breast seasoned with salt, and pepper, the porcini mushrooms and a sprig of thyme, deglaze with the prosecco and continue to cook until the desired temperature is reached. Let the meat rest for 15 minutes. Cook the pancakes in a pan with the butter. Place the pancakes in the center of the plate then top them with the green beans , the sliced duck breast and the sauce made with the porcini mushrooms. Finish with the truffle carpaccio, the sprouts and a sprig of thyme.

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