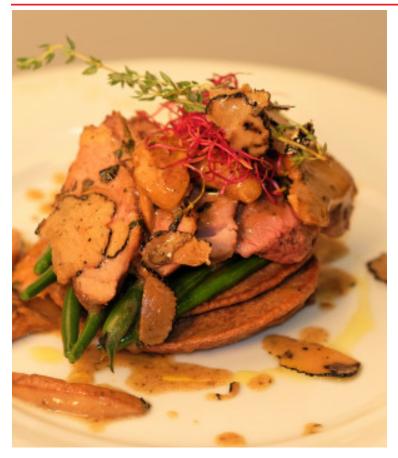


PAN SEARED DUCK BREAST, GREEN BEANS, PORCINI, TRUFFLE AND CHESTNUTS PANCAKE



Chef: Maurizio Ferrari

Menù Ingredients

30 g. Funghi Porcini "Boschetto" a fette trifolati - "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.