

## 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.