

SLICED DUCK BREAST WITH SESAME SEEDS WITH PEAR AND GINGER SAUCE



Menù Ingredients

15 g Glassa all'aceto balsamico di Modena IGP - Balsamic glaze - D20

180 g Salsa di Pere e zenzero – Pear and ginger sauce - TV7

20 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

60 g Semi di sesamo - R00

Ingredients

900 g duck breast

60 g sesame seeds

to taste salt

to taste pepper

6 g fresh mint

Chef: Gianluca Galliera

Method

For 6 People

Score the skin on the duck breast. Coat both sides in sesame seeds. Heat the olive oil in a frying pan and place the duck breast in the pan skin-side down. Cook for 2-3 minutes on both sides until the sesame seeds are toasted. Slice the duck breast, season with salt and pepper and place in a roasting tin lined with grease-proof paper. Spread the Salsa di pere e zenzero on top of the meat. Cook in a pre-heated oven at 180 °C for 7-8 minutes (the duck breast should be pink in the middle). Serve and garnish with a few drops of balsamic vinegar glaze, the sauce in which the duck was cooked and some fresh mint leaves.