



## Sous-vide duck breast, port and star anise reduction, mashed sweet potatoes and sautéed shiitake

### Ingredients

|                                       |                          |
|---------------------------------------|--------------------------|
| 4 duck breasts                        | Salt                     |
| 2-4 tsp "Route de la Soie " spice mix | 400 g sweet potatoes     |
| Fleur de sel                          | 200 g Bintje potatoes    |
| 2 star anise                          | 20 g fresh ginger        |
| 2 vanilla bean                        | 20 cl whole cream        |
| 70 cl port wine                       | Olive oil                |
| 2 tsp soy sauce                       | 600 g shiitake mushrooms |
| Milled black pepper                   | 2 garlic clove           |

**Persons:** 10

**Cooking time:** 60 min.

**Preparation time:** 30 min.

### Instructions

#### **Duck breasts:**

Score the duck breast in a diagonal direction, then score again in the opposite direction. Massage the skin with fleur de sel and the spice mix.

Cook for one minute on each side in a very hot pan, then transfer the duck breasts to the oven and cook for 45 minutes at 80°C.

#### **Gravy:**

Heat the port wine with the vanilla beans and 2 star anise. Reduce by one third, add the soy sauce, and thicken with the xanthan gum.

#### **Mashed sweet potatoes:**

Peel the potatoes and the sweet potatoes, cut them up, then rinse them. Cook the potatoes in salted boiling water for 20 minutes.

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Peel the ginger, then grate.

Drain the sweet potatoes and the potatoes when they're done (check with a fork whether they're done). Then return them to the pot, add the cream and the ginger and mash. Correct the seasoning. Keep warm.

### **Sautéed shiitake:**

Remove the stems, slice the shiitake, and sauté them in a pan, with a crushed garlic clove, over high heat. The mushrooms must be slightly caramelised. Season with salt and pepper.

### **Plating:**

Smear a thick layer of sauce on the plate, arrange the sliced duck on top of it, add the shiitake and sprinkle with fleur de sel flakes.

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