

Duck magret with saffron confit

Serves 4

Ingredients

2 big duck magret
6 shallots
10cl of balsamic vinegar
10g of saffron confit
salt, pepper

Method

Score the magret by cutting a diamond pattern lightly into the fat and cook skin side down for 10 minutes.

Remove the excess grease from the pan and cook the magret flesh side down for 5 minutes before taking them out.

Fry the minced shallots, pour the vinegar.

Scrape off the meat juice with a spatula and add the saffron confit.

Cut the magret into slices and arrange them on the plates with the sauce on top.