



Spicy salad with duck fillet and red fruit dressing

Ingredients

- 150g duck breast
- 40g various microgreens leaves (wild arugula, radish, mustard & mizuna)
- **100g Red Twist Dressing (Art. 55308)**
- **5g Golden Rub Seasoning (Art. 51012)**
- A little olive oil

For the Dressing

- 1 tsp. Dijon mustard
- 50ml olive oil
- 1 tbsp. goji berry
- 1 tbsp. lime juice

For the Florentine

- 100g almond fillet
- 20g sunflower seeds
- 20g margarine
- 20g butter
- 60g sugar
- 30g honey
- **2g Golden Rub Seasoning (Art. 51012)**
- **A pinch of Fleur De Sel (Art. 40026)**

Cooking instructions

1. Season the duck breast on both sides with the Golden Rub and sauté in a pan with a little olive oil over high heat, skin side down first. Cook for 3-4 minutes or until the skin is crispy. Flip and cook over the other side for another 3-4 minutes.
2. Deglaze with half the amount of Red Twist and remove once caramelized. Remove the duck from the pan and allow to rest.

For the Florentine

1. In a saucepan, heat the margarine, butter, sugar and honey and as soon as they melt, add the almond fillet and mix.
2. Place on a baking tray with baking parchment, teaspoonfuls of the mixture and bake for 15' at 180°C.
3. Add the salt flour and Golden Rub, as soon as you take it out of the oven.

For the Dressing

4. In a blender, add the remaining Red Twist, the soaked goji berries, mustard and olive oil and blend on high speed.
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6. In a bowl, marinate the salad with 2-3 tablespoons of the dressing. On a plate serve the thinly sliced duck, place the salad on top, break off 1-2 pieces of the florentine and garnish with a little extra dressing.

