



Consejo del chef

Serve the duck breasts hot, and the sauce will melt, resulting in a flavour explosion that everyone will love.

Raciones para -24

1 Duck breast

200 gr Raspberries and blueberries

100 ml Orange juice

2 cc Balsamic vinegar

10 cc Chile paste

Salt

Pepper

- 1 Sprinkle salt and pepper over the magret and make cross-hatch marks on the fat surface.
- 2 In a pan with oil, cook the magret over low heat on the skin side, until golden brown and crispy. Turn the piece over and cook for 2 or 3 more minutes.
- 3 In a saucepan, add the berries, orange juice, balsamic vinegar and a tablespoon of chile paste. Cook until the sauce thickens.
- 4 Slice the magret and serve with forest fruits sauce and some stir-fried vegetables.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/magret-pato-salsa-frutos-rojos/>

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