



Seared Duck Breast with Dilmah Prince of Kandy Tea Citrus Salsa



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- Sub Category Name
Food
Savory
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



t-Series Prince of Kandy

Ingredients

Seared Duck Breast with Dilmah Prince of Kandy Tea Citrus Salsa Seared Duck Breast

- 4 Duck breasts
- Creole rub
- 1 tablespoon Paprika powder
- Salt
- Garlic



- Thyme
- Cayenne
- Dried oregano leaves
- Dash of black pepper

Salsa

- Dilmah t-Series Prince of Kandy Tea
- 2 red onions (cut in cubes)
- 2 tomatoes (cut in cubes)
- Chopped garlic
- Dash of orange juice
- 2 tablespoons orange marmalade
- Pieces of orange
- Pieces of grapefruit
- Coriander leaves

Methods and Directions

Seared Duck Breast with Dilmah Prince of Kandy Tea Citrus Salsa

Seared Duck Breast

- Mix the seasoning with the duck breasts
- Fry the duck breasts in a saucepan without adding any oil
- Slice the duck breasts

Salsa

- Mix all the ingredients together and add the sliced duck to the salsa