

GREEN TEA SMOKED DUCK BREAST SAVORY CHOUX BUN, PAPRIKA SOUR CREAM AND CONSOMMÉ



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Saw Aung Kyaw Khaing



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Shangri-La Hotel Dubai offers you life at its best. Located in the heart of Dubai the hotel with its stunning view also opens its door to some of the finest 5-star dining options in the city. Andreas Andersson & Saw Aung Kyaw Khaing .

- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

GREEN TEA SMOKED DUCK BREAST SAVORY CHOUX BUN, PAPRIKA SOUR CREAM AND CONSOMMÉ

- 30g Dilmah Ceylon Green Tea smoked duck breast
- 15g savoury choux bun
- 15g sour cream
- 2g paprika
- 30ml duck consommé
- 2g mix cress
- 20ml olive oil
- Salt & pepper, to taste
- Mirepoix
- Dried lavender



Methods and Directions

GREEN TEA SMOKED DUCK BREAST SAVORY CHOUX BUN, PAPRIKA SOUR CREAM AND CONSOMMÉ

- To flavour the meat smoke the cured duck breast with Dilmah Ceylon Green Tea.
- Once smoked slice the meat and roll.
- Mix together the paprika and sour cream, check the seasoning.
- Arrange the rolled meat and mix cress.
- Make the choux bun in to a sandwich.
- Roast the duck bone and cook together with mirepoix to make the stock for consommé. Infuse the consommé with dried lavender for aroma.

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