



Magret with wild berries and purple sweet potato chips



Categoria
Carne



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Intermediate



Com quem?
Meal for two



Nº de pessoas
2 pessoas

Ingredientes



50ml of Gallo Extra Virgin
Olive Oil Special Selection



8ml of Gallo Modena
Balsamic

- 1 magret
- 50g of wild berries (raspberries and blueberries)
- 100g of purple sweet potato
- Salt, to taste
- Ground pepper, to taste

Method of preparation

1

Season the magret with salt, pepper and a few drops of Gallo Modena Balsamic Vinegar.

2

Cut the duck skin.

3

Heat up Gallo Extra Virgin Olive Oil Special Selection and fry the magret by pressing the skin onto the heat to release the fat. Leave it slightly rare.

4

Fry the purple sweet potato in olive oil, drying it well. Season the purple sweet potato with salt and ground pepper.

5

Remove it from the sauté, add wild berries and Gallo Modena Balsamic Vinegar.

6

Use these juices as a sauce.

Produtos utilizados



Special Selection
Extra Virgin Premium Olive Oil



Modena Balsamic
Premium Vinegar



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