

WRAPS WITH DUCK BREAST



INGREDIENTS

4 

- 2 duck breasts
- 350 g green asparagus
- 250 g Thai-style stir-fry vegetables
- 20 g Bresc Ras el hanout
- 50 g hoisin sauce
- 40 g Bresc Freshly chopped Spanish garlic
- 4 wraps
- 0.5 cucumber
- Sesame seeds, black

USED BRESC PRODUCTS



Bresc Freshly chopped Spanish garlic 450g



Bresc Ras el hanout spice mix 450g

PREPARATION METHOD

Brown the duck breast, then cook in the Ras el hanout. Blanch the asparagus and rinse them until cold. Peel strips from the cucumber using a peeler. Stir-fry the stir-fry vegetables with the chopped garlic. Brush the hoisin sauce on the wraps. Divide the cucumber ribbons evenly over the wraps, then add the stir-fry vegetables. Carve the duck into slices and arrange them on the stir-fry vegetables, then sprinkle the sesame seed over them. Roll up the wrap and cut diagonally as preferred.