

Duck breast with Cremoso al Pistacchio

Informations

People : 4

Preparation : 15 min.

Cooking time : 3 min.



Ingredients

- 125 g Cremoso al Pistacchio
- 100 g Edouard Artzner duck breast
- 2 pears
- 50 g crushed pistachios
- Pre-cooked potatoes (optional)

Preparation steps

1. Cut the pears into pieces
2. Place 3 slices of Edouard Artzner duck breast, a few pieces of pear and a spoonful of Cremoso al Pistacchio in a pan
3. If necessary, add pieces of already cooked potato (depending on the presentation in the pan)
4. Add crushed pistachios for added crunch
5. Cook for about 3 minutes, until the Cremoso has melted

