

Délice d'Argental hash

Informations

People : 4



Ingredients

- 300 g Délice d'Argental
- 400 g mashed potatoes
- 400 g shredded duck
- 2 shallots
- 15 cl milk
- 2 tablespoons breadcrumbs
- 1 tablespoon of fat (duck or other)
- Salt
- Pepper

Preparation steps

1. Make a mashed potatoes (with some milk).
2. Add the diced Délice d'Argental.



3. In a greased pan, sweat the finely chopped shallots and fry the shredded.
4. duck, season with salt and pepper.
5. Layer the hash in a shallow dish: one layer of mashed potatoes, one layer.
6. of shredded duck, cover with a layer of mashed potatoes.
7. Sprinkle with breadcrumbs and bake in the oven preheated to 180°C to 200°C for 25 minutes.

? **Tip:** Serve with a green salad.