

Wilde eend met farce van Brugge Prestige



Ingredienten:

- 2 wild ducks
 - 10 strips of bacon
 - 300 g beech mushrooms
 - 60 g Bruges butter
- Stuffing:
- 1 onion
 - 100 g bread crumb
 - 300 g mixed minced meat
 - 4 eggs
 - ½ Tsp zest of orange
 - 200 g ground Bruges prestige
 - ½ Tsp sambal
 - 1 Tsp mustard
 - 5 spring onions cut into small pieces
 - Pepper and salt

Preparation:

- Prepare the stuffing by mixing all ingredients thoroughly
- Rinse the ducks well to remove blood residue and fill them with stuffing
- Spread out the strips of bacon on the bottom and sides of a bread bowl
- and place the ducks in the bowl
- Season the ducks well once more with pepper and salt and add a slice of Bruges butter on top
- Then place the ducks in a preheated oven at 200°C
- for 60 minutes. Turn off the oven
- Leave in the oven for another 10 minutes
- Fry the mushrooms briefly in butter and serve everything

4 personen
100 min
Main dish
4