

Duck breast with spicy potato noodles and aromatic roast pumpkin

60–70 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Duck breast
4 tbsp.	Maple syrup
1	Handful of bronze fennel
2 tbsp.	Butter

For the roast pumpkin

1 pcs.	Red kuri pumpkin
1 pkg.	Honey Gingerbread Seasoning Mix
1 pinch	Himalayan Salt
	Olive oil

For the potato noodles

500 g	Potatoes, floury
250 g	Wheat flour, smooth
30 g	Butter
1	Egg
1 pinch	Chili Chipotle, Smoked
1 pinch	Himalayan Salt
1 pinch	Pepper Black, Whole
	Butter for tossing

Preparation

1. Cut narrow slits in the skin side of the duck breast, season with salt and pepper, and sear the skin side. Then remove from the pan, place in an ovenproof baking pan, deglaze the frying residues with the maple syrup, and bind with 2 tablespoons of butter.
2. Then cook in the oven for 6 minutes at 180°C (356°F) using the convection oven setting. Once cooked, take out of the oven and leave to rest in a warm place.
3. Cook the floury potatoes the day before. Peel and mash using a fork or potato masher until all the lumps have been removed.
4. Remove the butter for the dough ahead of time so that it can come to room temperature. Knead the mashed potatoes into a dough with the flour, a pinch of salt, 1 egg and the butter, and shape the dough into "noodles" (the shape and size of a small finger).
5. Add the noodles to salted boiling water and cook for around 10 minutes on a low to medium heat. Drain the noodles. Melt around 1 tablespoon of butter in a pan and fry the chipotle flakes briefly, then add the potato noodles, toss through and season with salt and pepper.
6. Wash the pumpkin thoroughly, halve and remove the seeds. Leaving the skin on, cut into narrow slices, marinate in the gingerbread spices, olive oil and salt, and cook in the oven at 200°C (392°F) for 10 minutes.
7. Slice the duck breast at an angle, serve with the potato noodles and pumpkin slices, and top with bronze fennel.