

Gourmet Duck & Pear Sliders

PORTIONS	PREPARATION	BAKE
10	60 minutes	15 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Brioche slider roll
Quantity: 5

- 200 g smoked duck breast
- 1 fresh pear
- 100 g goat cheese
- 20 g honey
- 25 to 30 g fresh rosemary
- Black pepper



/ Preparation

Step 1

Defrost the bread for 30 minutes, cut it in half. Toast the bread in the salamander oven.

Step 2

Peel the pear, then cut it into eight wedges. Heat the honey and a sprig of rosemary in a frying pan, add the pears, and cook for 10 minutes. The pear should be tender.

Step 3

Mix the goat cheese with a mixer to soften it. Add the black pepper and ½ teaspoon of chopped rosemary leaves.

Step 4

Using a small spoon, make 1 quenelle and place on each half of the bread, add 2 slices of smoked duck breast, roasted pear, and a small sprig of rosemary.