

Tea Smoked Duck Breast With Decadent Foie Gras In Crispy Bean Curd Skin



0 made it | 0 reviews



Alan Orreal

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014



Ingredients

Tea Smoked Duck Breast With Decadent Foie Gras In Crispy Bean Curd Skin Tea Smoked Duck Breast With Decadent Foie Gras In Crispy Bean Curd Skin

- 3 pieces of duck breast
- Bean curd skin

For Smoking

- 2g Dilmah Silver Jubilee Gourmet Black Tea with Almond
- 50g sugar
- 100g rice
- 250g foie gras
- 10g flour (for dusting the foie gras)
- Salt and pepper to taste



- 100ml Dilmah Silver Jubilee Gourmet Black Tea with Strawberry and Vanilla
- 400ml champagne
- 40ml light soy sauce
- 30ml oyster sauce
- Pinch of sugar
- Chicken jus

Methods and Directions

Tea Smoked Duck Breast With Decadent Foie Gras In Crispy Bean Curd Skin

Tea Smoked Duck Breast With Decadent Foie Gras In Crispy Bean Curd Skin

- Prep the smoker, add the duck and smoke for 25 minutes.
- Toss foie gras in seasoning and flour, pan fry and remove.
- Use pan juice to make sauce with champagne and other sauces.
- Assemble as illustrated.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 25/12/2025