Duck Burger with Picandou®, Roasted Potato, and Whole-Grain Mustard



Informations

People : **1**
Preparation : **20 min.**
Cooking time : **10 min.**

Ingredients

- 1 Picandou®
- 50g duck breast strips
- 1 potato cake
- 1 bun (70g)
- 10g lettuce
- 15g whole-grain mustard
- 15g tomato sauce
- 2 cl olive oil

Preparation steps


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1. Pluck, wash, and drain the lettuce.
2. Cook the duck breast strips with a drizzle of olive oil.
3. Place the potato cake in the oven at 180°C for 5 minutes or pan-fry it over medium-high heat.
4. Toast the bun.
5. On one half of the bun, spread the whole-grain mustard, add the lettuce, place the potato cake, duck strips, and Picandou® cheese.
6. Close the burger with the other half of the bun.
7. Put the burger in the still-hot oven for 2 minutes.
8. Before serving, add tomato sauce on the Picandou® cheese.