

DUCK AND FOIS GRAS MEATBALLS WITH TRUFFLE SEA SALT

INGREDIENTS

2 skinless boneless duck breasts
4 oz fois gras
1/2 cup panko breadcrumbs
1 tablespoon fresh parsley, finely chopped
1 teaspoon fresh oregano, finely chopped
1 teaspoon fresh thyme, finely chopped
1/2 teaspoon truffle sea salt, plus more for sprinkling
freshly ground black pepper to taste
2 tablespoons olive oil for the pan

INSTRUCTIONS

Combine duck breasts and fois gras in a food processor and pulse to a fine mince. Move to a work bowl and add remaining ingredients. Shape meatballs of approximately 1 inch size.

Heat olive oil over medium heat in a large non-stick skillet. Place meatballs in pan and cook until slightly browned on all sides and cooked through. Remove to a plate lined with paper towels to catch any excess oil and sprinkle with a bit more salt.

Serve warm or at room temperature. In this instance, they are served with young pecorino cheese and cherry tomatoes.