

Shallot « Tatin » Tartlets with Neufchâtel cream

✓ EASY | ⌚ 30 MIN PREPARATION TIME | ⌚ 20 MIN DE CUISSON



INGREDIENTS FOR 4

- 1 Neufchâtel
- 150g of flaky pastry dough
- 400g of shallots (approx, 2 cups)
- 50g of butter (approx ¼ cup)
- 1 Smoked duck filet
- 4-5 teaspoons of balsamic vinegar
- 1 dl of chicken stock
- 1 tablespoon of crème fraîche
- 5 cl of soy sauce
- Salt and pepper

PREPARATION

1. Peel and slice the shallots.
2. Sautee them slowly over a low flame with a dollop of butter, until browned.
3. Deglaze with the soy sauce and balsamic vinegar. Season to taste.
4. Fill a tin for tartlets with the shallots and cover each tartlet cup with a circle of flaky pastry dough.
5. Cook at 180°C for 20 min.
6. Melt the Neufchâtel in the chicken stock, add the cream and mixing thoroughly. Season if necessary.
7. Once cooked, remove the tartlets from their tins, place a slice of smoked duck filet on top of each and serve with the Neufchâtel cream.

