

TOAST WITH SPINACH, DUCK CONFIT, A FRIED EGG AND CHIMICHURRI SAUCE

Yield: 8 bites

WHAT YOU NEED

Braised spinach

1 tbsp. Garlic
2 tbsp. Shallots
2 tbsp. Olive oil
1 tsp. Urfa pepper
6 cups Spinach, stemmed
Salt and ground black pepper to taste

Duck confit

¾ cup Duck Confit, picked, see back of card for recipe

Fried eggs

1 tbsp. Olive oil
8 Small eggs

Salt as needed
Ground black pepper as needed
Sourdough rounds, toasted as needed
Chimichurri Sauce as needed, recipe below

See back
of card for
**Duck Confit
Recipe**

HERE'S HOW TO MAKE IT

- 1. For the braised spinach:** In a large sauté pan, cook down the garlic and shallots with the olive oil, just until the garlic starts to brown. Add the urfa pepper and spinach, and sauté until just wilted. Remove from the heat and add the duck confit. Add 3 tablespoons of the chimichurri and toss to combine.
- 2. For the fried eggs:** Heat oil in a medium-sized skillet over medium heat. In about 40 seconds so the pan gets hot, crack your egg into the skillet and season with salt and pepper. (The oil should be bubbling up around the whites from the start.)
- 3. Cook,** rotating the skillet occasionally, until whites are golden brown and crisp at the edges and set around the yolk, (which should be runny,) about 2 minutes. For a medium-cooked yolk, cook for an additional 30 seconds.
- 4. To assemble:** Place some warm spinach confit mixture on the toast, top with the fried egg and then a drizzle of the chimichurri sauce.



CHIMICHURRI SAUCE

Amounts

½ cup
2 tbsp.
½ cup
¼ cup
¼ cup
4
¾ tsp.
¼ tsp.
½ tsp.
½ tsp.

Ingredients

Parsley
Fresh lemon juice
Extra-virgin olive oil
Red wine vinegar
Cilantro, packed
Garlic cloves, peeled
Dried red pepper, crushed
Paprika, smoked
Oregano
Ground black pepper

Method

For the chimichurri sauce: Place all the ingredients in a food processor and blend; let mixture stand at room temperature for 1 hour.

American Egg Board

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DUCK CONFIT

Amounts

3 oz.
6
¼ cup
4
5
8
1
8
20
2 tbsp.
1 tbsp.
3
8
2 qt.

Ingredients

Salt
Garlic cloves, minced
Shallots, minced
Orange peel strips
Bay leaves
Cloves
Cinnamon stick, crushed
Cardamom pods
Peppercorns
Thyme sprigs, chopped
Rosemary, chopped
Star anise
Duck legs
Duck fat, rendered

Method

1. Combine salt, garlic, shallots and orange peel together in a small bowl.
2. In a small sauté pan, toast the bay, cloves, cinnamon stick, cardamom pods and peppercorns together until just starting to smoke; cool and grind. Add to the salt mixture and mix to combine.
3. Coat the duck pieces with the cure.
4. Cover and press with a weight; allow to marinate for 2 to 3 days.
5. Wipe the remaining cure from the duck and simmer in rendered duck fat for 3 hours or until very tender.
6. Confit should be stored, covered, in its own fat and removed, as needed.

Eggs. Any Time of Day.

Menu Trends

TOAST WITH SPINACH, DUCK CONFIT, A FRIED EGG AND CHIMICHURRI SAUCE

Looking for a new and distinctive appetizer? Simply put together two classically delicious ingredients — fried eggs and duck confit — then serve on toast. Both duck and eggs are popular individual ingredients on appetizer menus. But when combined, they're transformed into a unique presentation sure to spark conversation and ordering. Duck Confit Toast offers guests familiar flavors, while highlighting your personal culinary craft.



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