

Deep fried mozzarella in coconut with mango salsa and smoked duck breast

Peanuts	:	10 g
Mango	:	90 g
Lime juice	:	6 ml
Basil	:	1 g
Olive oil	:	80 ml
Mozzarella	:	150 g
Coconut grated	:	30 g
Flour	:	5 g
Egg	:	1 pc
Smoked duck breast	:	30 g
Iceberg lettuce	:	30 g

Pre-preparation:

- Roast peanuts for 6 minutes 180°C in the oven.
- Peel the nuts by using a towel and rub them in between.
- Chop them roughly.
- Peel the mango and cut it in small cubes.
- Chop the shallot and cut the basil into chiffonade.
- Cut the iceberg into chiffonade.
- Cut the smoked duck breast lengthways on the cutting machine (5mm).

Preparation:

- Mix together mango cubes, shallot, olive oil, lime juice and peanuts. At the end the basil.
- Whisk the egg slightly. Abbreviated Preparation Method
- Dredge the mozzarella in flour, then in egg and at the end in the graded coconut. Do this twice.
- ---- Deep fry it until golden.

Serving:

- First put the iceberg on the plate as "nest". Then cut the mozzarella in half and put it on top of the iceberg.
- Put the mango salsa in the middle and on top the smoked duck breast slices.

