



ITEM # GG-2421

## MOULARD DUCK BONELESS BREAST (MAGRET)

*Magret is the breast of a fattened duck bred for the production of foie gras. It is a delicious cut of red meat. A gourmets' favourite!*

### PRODUCT:

<b>Name:</b>	Duck Breast
<b>Code:</b>	N/A
<b>UPC:</b>	N/A

<b>Weight:</b>	Over 12oz
<b>Packaging:</b>	Vacuum pack
<b>Logistics:</b>	50 per case Case size: 21' x 15' x 10' Case gross wt: 50lbs
<b>Storage:</b>	Refrigerated in its original sealed packaging: 4 weeks Frozen in its original sealed packaging: 2 years
<b>Use:</b>	Ready to sear, grill or roast.



### ROUGIÉ ADVANTAGES:

- Nice layer of fat: more tender
- Extra fat has been removed by hand
- Individually vacuum packed
- No bones
- Air chilled
- Easy to cook: score the skin, cook on skin side 5 min. cook another 5 min. on the other side or in the oven at 350°F, fold in aluminium and let it rest for 5 min. before slicing and serving your duck Magret.



### MAGRET OR DUCK BREAST?

Magret exclusively comes from a duck fattened for its foie gras. This breeding method brings a unique flavour, enhanced by a nice layer of fat stored under the skin, quite different from the breast of an unfattened duck. Rougié offers magrets which are easy to grill, sear, roast or prepare on the BBQ.

**Duck Breast (Magret)**

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet** 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM