

Duck Two Ways

Paired with Pavi Dolcetto

Confit:

Legs are cured over night with shallots, garlic, sage, thyme, salt and “duck spice” (all spice, cloves, star anise, cinnamon and black pepper) then covered with duck fat. Cook for 4 hours at 250 degrees. Let cool to room temperature.

Bones are carefully removed and legs are pressed. Let cool completely with a small amount of fat. Remove from fat and trim into squares; ½ leg per plate.

Breast is trimmed and rendered to order; ½ breast per plate.

Set:

Red cabbage sliced thin and purged. Squeeze out extra liquid. Onions are thinly sliced and sweetened before cabbage is added. Sauté together and add a sachet of peppercorn, juniper berry, bay leaf, and star anise. Add port and reduce slowly, stirring occasionally until tender. Spread out to cool

Veg:

Turnips, carrots, spring onion and apples are butter braised individually. A puree of turnip tops is made on the pickup. Cabbage is reheated and the currants are added. Veg is reheated and currants are added. Puree is spread on plate veg above with confit. Breast is sliced over cabbage.

Sauce:

Port based reduction, chicken stock and veal stock.