



GLUTEN
FREE

MAKES: 12 PREP: 40 minutes, plus marinating, cooling and infusing COOK: 1 ½ hours

crispy skinned duck

with Celeriac, Spiced Apple and Maple Mustard Jus

A highlight on lunch or dinner menus, this stunning main course will have customers savouring every mouthful. Queen adds complexity with the rich sweetness of maple to perfectly balance out the umami flavours of the dish.

Ingredients

Duck

2 garlic cloves
1 tbs finely chopped thyme
5g fennel seeds, crushed
Finely grated zest of 1 orange
60mL olive oil
12 duck breasts, fat scored

Spiced Apple

55g caster sugar
125mL white wine vinegar
250mL dry white wine
1 cinnamon stick
1 star anise
2 cloves
2 sprigs thyme
1 bay leaf
4 granny smith apples, scooped into balls with a melon baller

Celeriac Puree

2.4kg celeriac (about 2 large), cut into 3cm chunks
300mL pouring cream
250g butter

Maple Mustard Reduction

60mL Queen Pro Pure Canadian Maple Syrup
125mL calvados (or brandy)
50g wholegrain mustard
16g Dijon mustard
2L brown chicken stock
4 sprigs thyme
1 bay leaf

Method

RECIPE BY: Max Adey

STEP 1

For duck, combine garlic, thyme, fennel, orange zest and oil in a large container or gastronorm. Place duck flesh side down in marinade. Refrigerate uncovered overnight for meat to marinate and skin to dry.

STEP 2

For spiced apples, combine sugar, vinegar, wine, spices and herbs in a medium saucepan over medium high heat. Bring to a simmer and reduce to low. Simmer for 10 minutes until flavours have developed. Add the apple and cook for 5-6 minutes until just tender. Remove from the heat and cool apples in liquid. Refrigerate. Pickled apples can be kept for up to 1 month.

STEP 3

For celeriac puree, place celeriac in a large saucepan, cover with cold salted water and bring to a simmer over high heat. Reduce heat to medium and cook for 10-12 minutes until tender, then drain. Transfer celeriac to a blender. Add cream and butter and blend until smooth. Season with salt and pepper. Refrigerate until ready to serve.

STEP 4

For maple mustard reduction, cook maple syrup over high heat for 2 minutes until caramelised. Deglaze with calvados and reduce by a half. Add the mustards, chicken stock and thyme and bring to the simmer over high heat. Reduce the heat to medium-high and simmer for 20 minutes until reduced to a thin sauce. Remove from the heat, portion into six and refrigerate until ready to serve.

STEP 5

For roasted celeriac, preheat oven to 180°C fan-forced. Line a large oven tray with baking paper. Using a 3cm round cutter, cut small rounds from the celeriac slices. Combine celeriac rounds, garlic, thyme, lemon zest and olive oil in a large bowl. Season with salt and pepper and toss to coat. Spread out over the prepared tray and roast for 30 minutes until golden and tender. Keep warm.

See over for remaining method



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Ingredients *(Continued)*

Roasted Celeriac

2.4kg celeriac, about 2 large, peeled and cut into 2cm rounds
2 garlic cloves, finely chopped
1 tbs finely chopped thyme
Finely grate zest of 1 lemon
80mL olive oil

To Cook

Oil, for cooking
Sherry vinegar, to taste

To Serve

Roasted macadamias, chopped
Baby frisee leaves
Watercress flowers

Method *(Continued)*

STEP 6

For duck, drain duck breasts from marinade and pat dry. Season with salt and pepper. Heat a splash of oil in a large frypan over high heat. Add the duck, skin side down, and immediately reduce the heat to low. Top duck with baking paper and weigh down with a heavy saucepan. Cook for 15 minutes until fat has rendered and skin is crispy. Remove duck from the pan and pour off fat. Increase heat to medium-high and cook duck, flesh side down, for 2-3 minutes until golden. Remove from pan and rest for 6 minutes.

STEP 7

For jus, add a splash of calvados to pan and reduce by half. Add the maple mustard reduction and simmer for 2 minutes until reduced to a thick, glossy sauce. Season with salt and pepper and sherry vinegar to taste.

STEP 8

To serve, warm roasted celeriac in a hot oven. Warm celeriac puree and spread onto plates. Top with sliced duck breast, pickled apple, roasted celeriac and chopped macadamias. Drizzle with maple mustard jus and scatter with frisee and watercress flowers to garnish.