

## Grilled Duck Confit With Chilli, Cinnamon And Lime

(Serves 8)

Recipe by Mark Gregory

# Ingredients:

## Entree

### *Duck Leg Salting*

- 1.5 Litres Warm duck fat – or use olive oil if not available
- 8 x 275g Duck legs – (the legs from Barbary ducks are good for this dish)
- ¼ cup Coarse salt
- 1 tablespoon Sugar
- ½ teaspoon Cinnamon
- ½ teaspoon Peppercorns
- 1 clove Garlic – thinly sliced

The duck ideally needs to be started a day before serving, as the salting of the duck legs is best done overnight prior to cooking.



### *Chilli Duck Glaze*

- ¼ cup Lingham's sweet chilli sauce
- ¼ cup Sesame oil
- ½ Lime – juice only
- Vegetables

### *Glazed Beetroots*

- 8 small whole Cooked beetroot – buy ready cooked without vinegar
- 8 Whole star anise
- 2 tablespoons Honey

### *Creamed Celeriac*

- ¼ Celeriac – peeled and cut into big dice
- 2 tablespoons Butter
- ½ cup Cream
- ¼ cup Water
- 2 teaspoons Lemon juice
- salt and milled pepper to taste
- Grilled Duck Confit with Chilli/2

# *Preparation:*

- Start a day ahead – mix all the salting ingredients together then lightly sprinkle this mixtures on both sides of each duck leg. Place duck legs into a tray, cover and refrigerate over night.
- Next morning, dry each duck leg and place in to a large saucepan cover duck legs with warm duck fat or olive oil. Cook very, very gently over a low heat for 2 hours or until the duck legs are tender. Allow duck legs to cool down in the duck fat for 1 hour, then lift the cooked legs from the duck fat on to a clean tray - skin side up. Cover and refrigerate until 1 hour before serving. ( Reserve the duck fat or olive oil for future use – it can be used at least twice if refrigerated )
- Place celeriac into a saucepan along with the butter, lemon juice and water, cover with a lid and cook gently without colour for 15 minutes. Then add the double cream and continue cooking with the lid semi covering the saucepan until the celeriac is quite soft. Season with salt and pepper to taste then mash to a soft potato like puree using a potato masher. (This celeriac puree recipe can now be served immediately or if made in advance, refrigerated and later reheated in the microwave when required.)
- 30 minutes before serving, mix all chilli glaze ingredients together, brush well over each duck leg then place duck legs in a moderate oven at 350F/175C for 25 minutes to heat through.
- For the beetroot place all ingredients together in a small tray cover with foil and place into the oven along with the duck legs for 25 minutes, when cooked and hot, toss in the tray juices to glaze, stick the star anise into the top of each beetroot.
- Reheat the celeriac puree in a microwave
- To serve – place a beetroot onto each place, spoon the celeriac puree evenly onto each plate, finally carefully lift and place each chilli glazed duck leg onto the celeriac puree.
- Decorate with a little spring onion and cinnamon bark if desired.