

ELITE BISTROS

AT HOME

stickywalnut

BURNT
TRUFFLE

HISPI

WRECKFISH
BISTRO

PINION

KALA

Confit duck leg, caramelised cauliflower puree, pickled king oyster mushroom and straw potatoes

Confit duck leg

with caramelised cauliflower puree, pickled king oyster mushroom and straw potatoes

DUCK LEG

Duck leg, duck fat, salt, star anise, thyme, rosemary, orange

CARAMELISED CAULIFLOWER PUREE

Milk

Cauliflower, **butter**, water, salt

PICKLED KING OYSTER MUSHROOM

Sulphites

King oyster mushroom, **white wine vinegar**, water, sugar, salt

STRAW POTATOES

Soy

Potato, **vegetable oil**, salt

RED WINE SAUCE

Sulphites

Beef bones, chicken bones, **red wine**, carrot, onion, redcurrant jelly

LEEK ASH

Leeks

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure your oven is pre-heated to the correct temperature before you begin.

1. Set your oven to 200°C.
2. Place the duck leg, in its bag, into a saucepan or heat proof bowl and pour over just boiled water to cover, leave this for 10 minutes.
3. After 10 minutes, carefully remove the duck leg from the water, slice the bag and slide the duck leg onto a roasting tray with the skin facing upwards, add a tablespoon of the liquid duck fat to the tray.
Note: Strain off any remaining duck fat and save; this can be used at another time for frying potatoes etc.
4. Roast the duck leg in the oven for 15 minutes.
5. After around 10 minutes, turn your grill onto full heat to warm.
6. Now empty the cauliflower puree into a saucepan and the red wine sauce into another. Add a small splash of water to each and place over a medium heat to warm through until piping hot. Give them an occasional stir to ensure they aren't catching.
7. Take the pickled mushroom and remove from its bag and the pickle liquor, allowing it to drain off on a little kitchen roll.
8. Once the 15 minutes is up, remove the duck leg from the oven. The fat should be bubbling, slightly crispy and light golden in colour.
9. Leaving the duck leg on its tray, put it under the grill to crisp the skin. At this point, don't take your eyes off it; if you walk away it will likely catch and burn. Watch as the skin starts to really crisp and bubble, once you are happy with the colour take it out and set aside.
10. Now to plate. Carefully take the cauliflower puree and spoon it in the centre of a warm bowl or plate.
11. Using a fish slice, carefully take the duck leg from its tray and place onto the centre of the cauliflower puree.
12. Now pour the red wine sauce around the edge of the puree.
13. Garnish the dish with the pickled mushroom and the straw potatoes, dust the potatoes with the leek ash and serve.

