

Gressingham Duck Breast, Glazed Endive, Wild Garlic & Mushroom Risotto

WE RECOMMEND MARINATING THE DUCK OVERNIGHT TO GIVE IT MORE FLAVOUR WHEN COOKING THE DISH.

INGREDIENTS

RISOTTO

42.5g Unsalted Butter
125g Onion (Diced)
600ml Chicken stock
50g Tilda Arborio Risotto Rice
125g Wild Mushrooms (Sliced)
25g Wild Garlic 50ml Extra Virgin Olive Oil
Table salt
Ground Black Pepper

DUCK

4x Gressingham Duck breast
15g Garlic (Thin slices)
4x Stems of Thyme (Finely Chopped)
40ml Extra Virgin Olive Oil
1x Orange (Zest finely grated)

GLAZED ENDIVE

192g Chicory (Or 4x Sets)
6ml Extra Virgin Olive Oil
2g Caster Sugar
8g Unsalted Butter
Balsamic Vinegar
2ml Lemon Juice
4x Stalks of Tarragon – Finely chopped

THE DAY BEFORE

1. Firstly to prepare the duck, you will need to create the marinade. You will need to mix the garlic, thyme, orange zest and olive oil together
2. You will then need to place them in a tray and score the skin of the duck breast, you can then pour over the marinade and allow the flavours to soak in overnight by covering and placing the tray in the fridge

ON THE DAY

1. To start with the risotto, you will need to add 25g butter to a pan on a medium heat and gently keep stirring until it melts, then add the onions cook until they become softer
2. Add approximately 80g of the mushrooms to the pan and fry until softened
3. Add the rice to the pan and keep stirring until the rice is well mixed in with the other items in the pan
4. Meanwhile, heat the stock in a separate pan and bring to the boil
5. Turn the pan with the rice onto a low heat. You will need to add the stock in small amounts at a time, we suggest about 100ml each pouring. You will need to keep stirring this to ensure everything cooks evenly throughout and does not become caught on the pan. This will take approximately 15-20 minutes to cook through. You may need to cook it for a bit longer depending on the pan size or add a bit extra stock, please just taste the dish to check

IN THE MEANTIME

Whilst the risotto is slowly cooking, you can prepare the duck breast and glazed endive;

6. To cook the duck, pre-heat the oven to 180 degrees and place a frying pan on a medium heat
7. Season the duck with salt and pepper then place it into the frying pan skin side down. This will need to be cooked until the skin starts to crisp and turn golden
8. Pour off the excess fat and flip the breast over, you will just need to cook this for approximately 30 seconds to seal the meat
9. You can then place the duck breast onto a baking sheet and cook in the oven for approximately 6 - 8 minutes. You will need to allow it to rest before serving!
10. To prepare the endive, start by cutting them in half lengthways
11. Heat the oil and butter over a medium heat, then add the endive and turn well until coated
12. Add the sugar, vinegar, lemon juice and cook for 5 minutes
13. Remove from the heat and stir in the tarragon (Add the amount based on your preference)

TO FINISH THE RISOTTO

14. Sauté the remaining mushrooms in a hot pan with the rest of the butter for about 5 minutes
15. Mix them into the rice and add the olive oil, parmesan and wild garlic
16. Then season to taste



Chocolate & Bailey's Tart, Toffee Ganache & Chantilly Cream

INGREDIENTS

TART

140g Dark Chocolate Callets 54.5% (Or a large chocolate bar broken into pieces; we recommend Bournville)
120ml Double Cream
60ml Baileys Irish Cream
20g Unsalted Butter (Diced)
4x 11cm Tart casing

TOFFEE GANACHE

80ml Carnation Sweet Condensed Milk

CHANTILLY CREAM

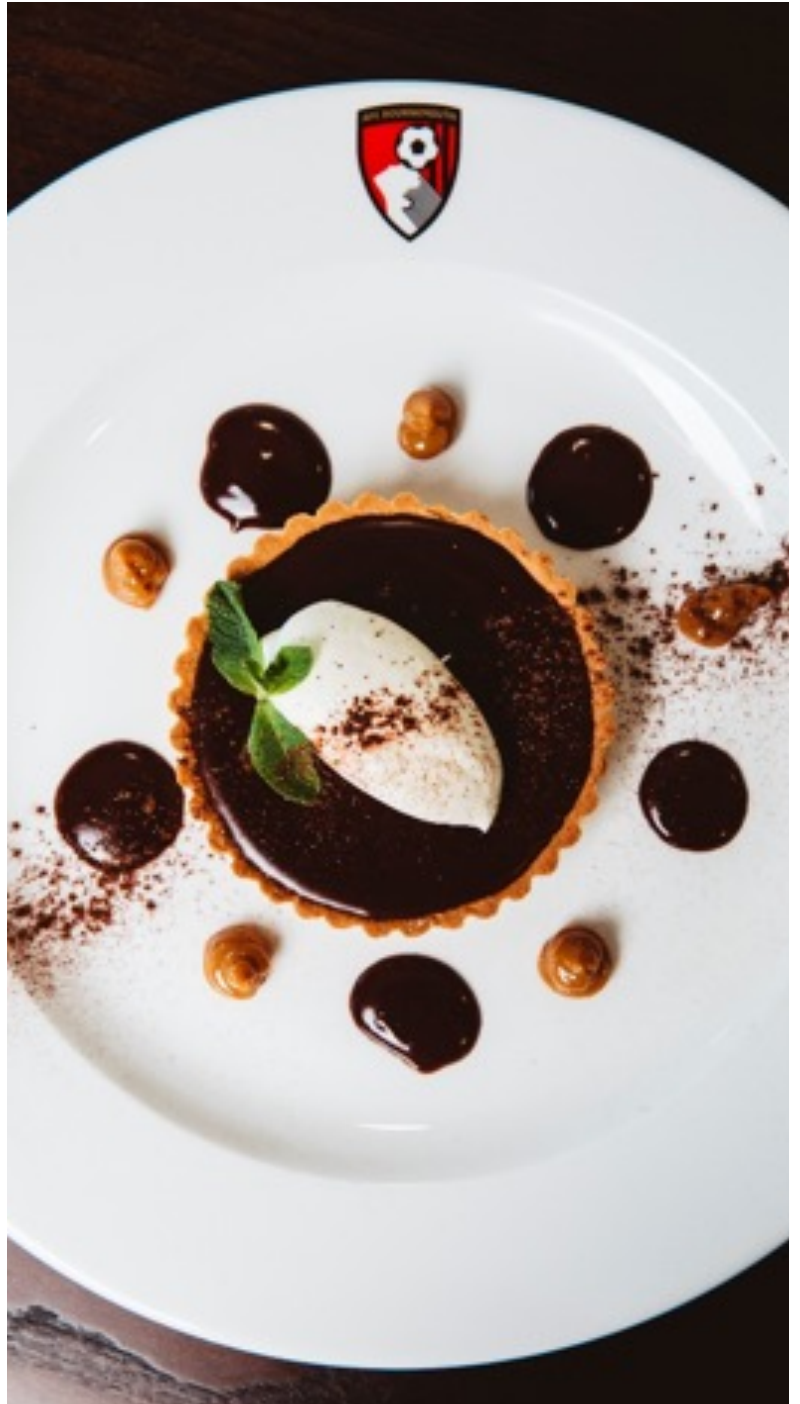
120ml Double Cream
1x Large Vanilla Pod
60g Icing Sugar

** We recommend making these the day before or in the morning to allow time for the tart to set.

ON THE DAY

1. To start, add the chocolate to a heat-proof bowl
2. Pour the cream and Baileys into a pan and heat until just before boiling point
3. You will then need to pour the mixture over the chocolate and butter and stir until it has all fully melted
4. Pour the mixture into tart cases evenly and allow to set, once these have initially cooled you can pop them in the fridge to speed up the process!
5. Whilst these set, you can start with the toffee ganache. You will need to place the condensed milk into a pan on a low heat and simmer the condensed milk for 10-15 minutes until caramelised. Allow less time for a lighter caramelisation and or more for a longer dependant on preference. You will need to keep stirring periodically and monitor to ensure it does not stick or burn on the bottom of the pan!
6. To prepare the cream, pour it into a suitable bowl and add the icing sugar, then scrape the vanilla seeds into the mix as well
7. Whip the cream together until it starts to hold its shape

To serve, place the tart on a plate. You can add the toffee ganache in small amounts around the tart along with any spare chocolate mixture should you have any. Place some Chantilly cream on top of the tart. If you want to spruce it up a bit more, then you can add a mint sprig or some chocolate powder!



Allergens Contains Milk, Sulphites & Celery. Please ensure you check the ingredients on any store brought items to make sure they are suitable for any dietary requirements.