

## SMOKED DUCK BREAST WITH CONFIT SHALLOTS AND CHIVE PUREE

Serves 4 as a starter



### **Ingredients**

*Smoked Duck Breast* (thinly slice and serve at room temperature)

*Seasonal green vegetables*

### **For chive puree**

*100ml chopped fresh chives* (volume)

*100ml extra-virgin **Fino Olive Oil***

***Salt** and pepper to taste*

Add chopped chives to blender with a little of the oil, pulse and continue to add oil slowly until it reaches desired consistency. Add seasoning to taste.

### **For Confit Shallots**

*12 shallots*

*200ml duck fat*

*2 cloves of garlic*

*2 sprigs of thyme*

*¼ tsp black pepper, freshly ground*

*½ tsp ground white pepper*

*¼ tsp ground ginger*

*¼ tsp ground nutmeg*

*¼ tsp ground cloves*

*50 ml beef stock*

Top and tail shallots and peel. Warm fat in a small saucepan on a medium heat. When the fat is warm add shallots and all other dry ingredients. Cook slowly for 30 minutes or until soft. Add a little rich beef stock or jus gently as shallots will be delicate.

Slice the duck and serve with your choice of seasonal green vegetables.