

## TRIO FUSION GAME

**Confit Of Duck Leg Infused With Truffle Oil & Szechwan Pepper  
Green Tea Smoked Duck Breast With White Asparagus In Crebinette  
Parfait Of Foie Gras With Orange Rosemary Glaze  
Served With Grilled Polenta, Mushroom & Red Wine Reduction**

### CONFIT OF DUCK LEG

Duck Legs	2
Bay Leaf	4
Szechwan Pepper	10 gm
Baby Onion	2
Truffle Oil	400 ml
Garlic	1 clove
Salt & Pepper	trace

### METHOD

- French the duck legs season & place into a baking dish.
- Add the Szechwan pepper & baby onions, bay leaf garlic whole. Cover with truffle oil.
- Place in the oven at 100° for 3hr. remove when tender. Remove the large leg bone.

### GREEN TEA SMOKED DUCK BREAST

Duck Breast	1
White Asparagus	6
Mushroom	12 large
Salt	trace
Pepper	trace
Crebinette	400 gm
Green Tea	6
Duck Stock	100 ml

### METHOD

- Remove the skin from the duck breast and cut thin slices. Place in the crebinette.
- Add the sliced mushroom & place the white asparagus on top. Season & roll the crebinette over until each end meets folding in the ends.
- Place the green tea in to a baking tray and add the duck breast. Place into the oven at 180° for 5 minutes then pour the duck stock over the top.
- Place back in to the oven for 8 minutes. Slice for serving.

## PARFAIT OF FOIE GRAS

Goose Live	200 gm
Truffle Oil	10 ml
Duck Fat	10 gm
Orange Juice	200 ml
Peeled Orange	1
Water	200
Gelatin	3 leaf
Rosemary	2 sprigs

### METHOD

- Cream the goose liver pate with the duck fat and truffle oil season with salt & pepper. Place into a mold.
- Place the orange juice, zest, sugar and water into a pot. Reduce by ½ then add the gelatin.
- Place the orange flesh onto the parfait with the rosemary & spoon the jelly over the top.

## POLENTA AND MUSHROOM STACK

Polenta	400 gm
Sliced Mushrooms	300 gm
Spinach	100 gm
Garlic	1 clove
Thyme	5 gm
Salt & Pepper	trace
Veal Stock	300 ml

### METHOD

- Place the veal stock into a pot add the thyme, salt, pepper and the polenta once it has come to a simmer.
- Cook until the polenta is a smooth past. Place on a tray. Cook and cut. Place the sliced mushroom on with spinach.
- Pan fry.

## RED WINE GLAZE

Red wine	300 ml
Sugar	60gm
Apple cider	60 ml

### METHOD

- Place all in to a pot and reduce by 3.