

Wildenterrine mit Preisselbeer/Himbeersauce
an Feldsalat mit Kartoffel-Vinaigrette

Wild Duck Terrrine with Raspberry/Cranberry Coulis
on Field Greens with Potato Vinaigrette

Ingredients:

1 whole wild duck
1/4 lb lean pork shoulder
1/4 lb bacon (fat only)
1 Tb orange zest
1 tsp spiced salt
1 tsp chopped sage

Vegetable Oil
1 Tb butter
1/4 cup shallots
2 Tb orange juice
2 Tb orange liqueur
1/2 cup game broth
3 crushed juniper berries
1/2 crushed garlic clove
Fresh sage
Some orange zest

1/4 lb duck liver, marinated in Port
2 oz cooked ham, diced
1 oz pistachios
2 oz morels, soaked in Port
Slices of bacon fat

Sliced Baguette

Preparation:

1 Cut the duck into pieces, reserving the two breast filets. De-bone and remove the lean meat only. Cut the duck meat (sans the filets), the pork and the bacon fat into strips and mix with the zest, sage and spiced salt. Cover and marinate in the fridge for several hours.

Work the meat twice through a meat grinder, then the fat just once. Mix the fat under the meat (on ice!)

2 Sauté the duck breasts, set aside and discard the oil. Using the same skillet, sweat the shallots in the butter until translucent. Add all the ingredients (including the Port of the soaked liver and morels) and sauté until the liquid is thick and syrupy. Pour the jus over the breasts and let cool.

3 Dice the clean and dried duck liver and mix into the cool farce, along with the ham, pistachios and the diced morels.

Line the terrine with the bacon slices and fill in half of the farce. Put the breasts on top and cover with the jus. Add the remainder of the farce and cover top with bacon slices.

Cook in a water bath for about 45 to 60 minutes at about 175° water temperature. Chill over night.

Presentation:

Arrange one slice on one side of the plate with a Tb of the raspberry/cranberry sauce, cover half of the slice. Arrange the field greens on the other half of the plate and drizzle with some of the potato vinaigrette. Serve with a slice of bread.