

Duck Breast Terrine & Cranberry Sauce

Duck Breast Terrine

Ingredients:

2 duck breasts
Corn oil
2 tbsp butter
2tbsp finely minced shallots
1 shot orange liquor
1 shot orange juice
4 oz duck broth
3 crushed juniper berries
½ garlic glove
1 tbsp sage
1 tbsp grated orange zest

5 oz lean pork
6 oz duck breast
6 oz bacon fat
Fresh sage
6 grams game spice
½ tbsp orange zest

5 oz duck liver, marinated in
Port
2 oz cooked ham, diced
1 ½ oz pistachios, halved

12 oz bacon strips, only the fat
Field greens
French bread

Preparation:

1 Roast the cleaned duck breasts in the hot oil on all sides to medium rare. Set aside

Sweat the minced shallots in the butter; stir in the orange liquor, the juice and the duck broth. Add all the spices and simmer to a thick jus.

Pour over the duck breasts and let cool off.

2 Cut the duck breast, the pork and the bacon fat in strips and marinate in the spice for a couple of hours in the refrigerator.

Grind through a meat grinder into a coarse farce.

3 Cut the duck liver in small cubes and mix, along with the ham and pistachios into the farce

4 Cover the bottom and the sidewalls of the terrine with the bacon strips. Fill the terrine with half of the farce and place the marinated duck breasts onto the farce. Pour the jus over the meat and put the remainder of the farce on top. Cover with bacon slices.

Put the terrine into a water-filled baking pan and cook for about 45 minutes at 175 degrees. Let cool and refrigerate for 24 hours before serving. Serve on field greens with cranberry sauce on top. And French bread.

Cranberry Sauce

Ingredients:

1 bag Cranberries
1 cup red wine
Brown sugar
Bourbon

Preparation:

1 Simmer the cranberries in a cup of red wine until some of them but not all are mushy. Add sugar as needed; it should be somewhat tart. Turn the heat off and add a swig of bourbon for taste.

Serve at room temperature on the duck breast terrine.