

Duck Confit Blueberry and Clove Gel



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah t-Series Recipes

Used Teas



t-Series Natural
Infusion of Blueberry
and Clove

Ingredients

Blueberry and Clove Gel

Blueberry and Clove Gel

- 1 cup Frozen Blueberries
- 500ml White Chicken Stock
- 2 teaspoons Balsamic Vinegar
- 6g Natural Infusion of Blueberry and Clove Infusion
- 10 cloves
- Sea salt
- 8g agar agar

Confit Duck

Confit Duck

- 6 Duck Legs
- 2 kg Rock Salt
- Thyme
- Bay Leaves
- Pepper Corns
- Orange Zest
- Oil
- 2L Duck Fat

Methods and Directions

Blueberry and Clove Gel

Blueberry and Clove Gel

- Place blueberries in sauce pan with all ingredients except agar agar.
- Bring to boil and simmer for 20 minutes
- Strain and return to pan and reduce to 500ml, add agar agar and cook till dissolved.
- Cool over an ice bath till set, transfer to a blender and puree till smooth.
- Strain and keep in fridge

Confit Duck

Confit Duck

- Cure duck legs in salt and mix for 6 hours
- Rinse off salt mix and vacuum pack (seal in a plastic bag) with oil
- Sous-vide at 80 degrees overnight