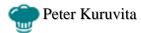


# **Duck Confit Blueberry and Clove Gel**





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- 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

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