

SMOKED DUCK SALAD IN CHOUX PASTRY SWANS



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Amanda Wan



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Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

SMOKED DUCK SALAD IN CHOUX PASTRY SWANS

Smoked Duck Pâté

- 1 smoked duck breast
- 4 shallots
- 4 cloves garlic
- Pinch of all-spice
- 1/2 bunch of thyme
- Salt and pepper
- 500ml white wine
- Port

Smoked Duck Salad



- Smoked duck pâté
- Frisee leaves
- Pomegranate seeds
- Chopped parsley

Choux Pastry Swans

- 125ml milk
- 125ml water
- 100g butter
- 5g salt
- 15g sugar
- 150g flour
- 4 eggs

Pomegranate Blueberry Reduction

- 1 cup pomegranate juice
- 1 tbsp finely chopped ginger
- 1 tbsp finely chopped thyme
- Zest and juice of 1 orange
- 1 1/2 tbsp honey
- 1/4 tsp ground cloves
- 4 1/2 cups frozen blueberries
- Pinch of salt
- Juice of 1/2 a lemon
- Pomegranate seeds

Methods and Directions

SMOKED DUCK SALAD IN CHOUX PASTRY SWANS

Smoked Duck Pâté

- On a low to medium heat, sauté shallots and garlic till it becomes aromatic.
- Add in thyme, salt, pepper and all-spice.
- Deglaze with port then add white wine.
- Bring stock to the boil then remove from heat.
- When liquid is cooled to room temperature, marinate the duck breast in it overnight.
- Blend it the next day and pass it through a fine sieve.

Smoked Duck Salad

- Pipe a small mound of smoked duck pâté into the cavity of the swan's body. Top with frisee



leaves and chopped parsley.

- Drizzle with the blueberry and pomegranate reduction. Garnish with pomegranate seeds

Choux Pastry Swans

- In a medium size saucepan, heat the milk, water, butter, salt and sugar until butter is melted and the mixture starts to boil.
- Remove from heat and add in the sifted flour. Mix until it becomes a well-combined dough. Put back on heat to dry out the dough.
- Mix in beaten eggs.
- Pipe with a flower tip the swan bodies with tapering ends as the tails. Use a small round tip to pipe the swan necks.
- Bake at 180°C until golden brown.
- Cool on rack and slice one end of the swan's body top open. Split the top into halves lengthwise to form their wings. Attach the necks to the bodies with a dollop of crème fraiche.

Pomegranate Blueberry Reduction

- Combine pomegranate juice, ginger, thyme, orange zest and juice, honey and cloves in a medium size saucepan over medium heat.
- Bring to a simmer and cook until the mixture has reduced by half, for about 10 minutes.
- Add blueberries and continue cooking, stirring occasionally, until sauce is concentrated and slightly thickened, for about 8 to 10 minutes.
- Remove from heat and season with salt and lemon juice. Cool and reserve.

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