

PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY



0 made it | 0 reviews



Ernest Wong



Ng Wai Kee

Freshly-made warm puff pastries full of duck, chicken, pork, calf and juniper berries seasoned with truffle, cognac, port and red wine.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY

Meat Filling

- 140g Duck Breast
- 35g Chicken
- 75g Pork
- 35g Sub-Walnut Calf
- 40g Lard
- 30g Farce Gratin
- 50g Duck Liver, 30g diced, 20g sieved
- Madeira Cognac
- Truffle Juice
- Salt
- Pepper

Stuffing Gratin



- 23g Fat Bacon
- 23g Lean Pork
- 230g Chicken Liver
- 100g Red Wine
- 100g Port Wine
- Salt
- Pepper
- Cognac
- Juniper Berries

Puff Pastry

- 350ml Water
- 28g Salt
- 120g Melted Butter
- 300g Cake Flour
- 500g Bread Flour
- 340g Butter, for folding

Methods and Directions

PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY

- Dissolve the salt in cold water and mix with the melted butter. Add the cake flour and bread flour in the butter-water mixture and stir.
- Mix the dough, wrap it with a plastic film and rest in the fridge for 2 hours.
- Roll out the dough into a rectangle; place the butter in the centre. Fold the sides of the dough over the butter to make them overlap slightly in the centre.
- Roll out the dough, fold the bottom third up over the middle, then fold the top third over, roll it out and repeat the folding.
- Rest the dough in the fridge for 3 hours, and then repeat the folding twice.
- Cut out circles from the dough.
- Spread a disc of dough; put the meat filling in the centre to form a core. Put another disc of dough on top. Seal and polish with egg yolk.
- Preheat the oven to 180°C and bake for 16 minutes.