

# DUCK & PISTACHIO TERRINE, PLUM PUREE, APPLE & TRUFFLE SALAD

SERVES 4

 *Château du Grand Caumont Corbières Cuvée  
Tradition, Languedoc-Roussillon (France)*

## Ingredients

### Duck And Pistachio Terrine

- 4 duck legs
- 30g rock salt
- 1 tbsp black peppercorns (crushed)
- 4 cloves garlic (finely chopped)
- 2 bay leaves
- 4 sprigs thyme (chopped)
- 800g duck fat (melted, to cover)
- 4 red plums (sliced)
- 100g butter (melted)
- 50g pistachio nuts (shelled, peeled, toasted)
- sugar (sprinkling of)

### Duck Dressing

- 50ml brandy
- 100ml port
- 170g shallots (chopped)
- 4 sprigs thyme
- 1 clove garlic
- 250ml chicken stock

### Plum Purée

- 8 red plums
- 2 tsp port
- 100g butter
- 1 stick cinnamon

### Apple And Truffle Salad

- 1 green apple (diced)
- micro herbs
- white truffle shavings

### Garnish

- brioche (toasted)
- sugared pistachio nuts
- wild garlic flowers
- loaf tin (lined with cling film)

## Method

### To Prepare The Duck (Prepare 36 hours ahead)

Combine the salt, pepper, garlic, bay and thyme and rub over the duck legs. Wrap in cling film and refrigerate for 24 hours.

Preheat the oven to 140°C (fan).

Rinse the legs then pat dry. Place them in a roasting tray, cover with the duck fat and bring up to 85°C. Transfer to the oven and cook uncovered for 2½ hours.

Remove from the oven and allow to cool in the cooking fat. When cool enough to handle, pick the meat from the bones and shred.

### For The Duck Dressing

Combine all ingredients in a pan and bring up to the boil. Simmer to reduce by two thirds and leave to cool. Strain the mixture and pour the dressing over the shredded duck meat.

### To Make The Duck And Pistachio Terrine

*Blanch* the plum slices quickly in boiling water, then dip them in melted butter. Cover the bottom of the loaf tin with a layer of plums. Add half of the duck meat and press down, until about 3cm thick. Scatter the toasted pistachio nuts on top and cover with the remaining duck meat, pressing down firmly, to a maximum depth of 7cm. Press with a weight in the fridge until cool.

### For The Plum Purée

Cook all the ingredients over a medium heat, stirring occasionally to crush the plums, until they become very tender. Carefully remove the stones and blitz in a food processor. Pass through a *chinois* using a spoon to press the flesh through. Adjust the sweetness level if needed. It should be slightly tart in flavour.

### For The Apple And Truffle Salad

Carefully combine the ingredients just prior to serving.

### To Serve

Remove the terrine from the mould. Cut into slices, sprinkle with sugar and caramelize the plum top with a blowtorch. Arrange with the fruit purée, then add the apple and truffle salad as pictured. Finish with sugared pistachio nuts and serve with toasted brioche.

### Chef's Tip

Buy ready *confit* duck legs to save time. Apple can be substituted for the plum purée and terrine topping.

