



DUCK CONFIT WITH CRISPY POTATOES AND BITTER LEAF SALAD

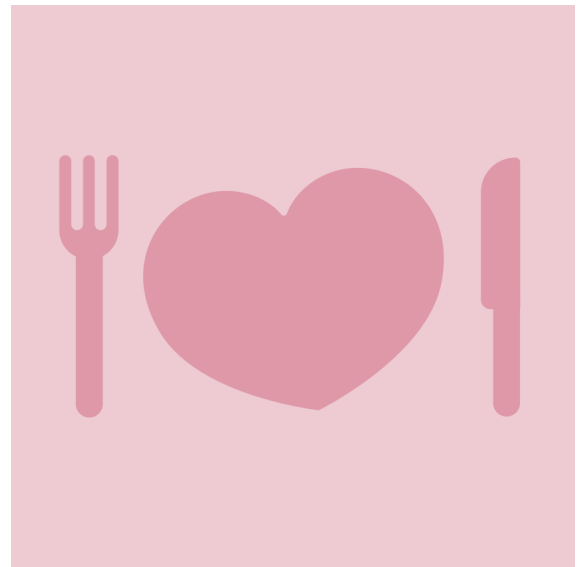
You will need to start this recipe the day before.

Difficulty: Easy

Serves: 8

Prep: 30 minutes

Cooking: 2 hours



INGREDIENTS

8 duck legs
1/2 bunch thyme, leaves and stems, coarsely chopped
6 garlic cloves, peeled smashed
1 tsp juniper berries, crushed
200g fine sea salt
4 x 200g jars duck fat
1/2 cup (125ml) water
1 kg kipfler potatoes, cut into even sized pieces
2 tbs sherry vinegar
2 tbs extra virgin olive oil
1 baby endive, leaves trimmed, separated
2 green witlof, leaves trimmed, separated

METHOD

Duck

1. Pat the duck legs dry with paper towel. Combine thyme, garlic, juniper berries and salt in a small bowl. Sprinkle one-third of the salt mixture in the base of an airtight container large enough to fit the duck. Add half the duck and sprinkle half the remaining salt mixture. Layer the remaining duck and salt mixture. Cover and refrigerate for 6-8 hours – it will be too salty if you leave it any longer.

2. Preheat the oven to 140C. Remove duck from salt and rinse lightly with cold water; pat dry with paper towel. Place fat and water in a covered flameproof and ovenproof pan, with lid, where the duck will fit snugly. Heat until fat has melted and is just starting to bubble. Add the duck, making sure it is fully submerged. Cover with baking paper then the lid. Bake in oven for 2 hours or until duck is very tender. If the flesh from the leg has pulled away, exposing the bone, it should be ready. Place pan in fridge overnight to develop the flavours.

Potatoes

3. Preheat the oven to 220C. Place the potatoes in a saucepan of boiling water and cook for 5 minutes or until just tender. Drain and halve lengthways. Add 2 tbs of duck fat from the pan of confit. Season with salt and pepper and toss to combine. Place potatoes on oven tray. Bake for 10 minutes or until golden and crisp. Cover with foil and keep warm while reheating the duck.

Salad

4. Preheat grill to medium-high heat. Remove duck from fat; wipe away excess with paper towel, being careful not to break the skin. Place duck on a large oven tray. grill for three minutes or until skin is golden and crisp.

5. Whisk the vinegar and oil in a small jug and season with salt and pepper. Divide salad leaves among serving plates, drizzle with some of dressing. top with a duck leg and add a little more dressing. Serve with the crispy potatoes and braised peas with leeks and lettuce.