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DUCK NECK SAUSAGE

Difficulty: Easy



INGREDIENTS

1 Duck Neck (from 1 Luv-a-Duck Whole Duck)
Salt, for soaking
2 Luv-a-Duck Duck Legs
1 Luv-a-Duck Liver, finely chopped
1 tbsp. walnuts, toasted and chopped
1 tbsp. green peppercorns, rinsed
100 g pork mince
5 g salt
2 g black pepper, finely ground
Canola oil

METHOD

1. The duck neck skin for this sausage needs to be soaked in salted water for 12 hours, so start this component a day in advance.
2. Separate the duck skin from the meat and bones in the neck. Do this by cutting the skin around the circumference of the neck where it joins the body of the duck. Pull the skin off the neck completely, do this carefully so it doesn't tear.
3. Salt the neck skin in salted water, with a 6% ratio, for 12 hours.
4. Poach the duck neck meat in water for 5 hours, on a low heat. Remove the duck neck from the water and when cool enough pick the meat from the bone and set it aside.
5. Trim any coarse connective tissue from the duck leg meat. Mince it to medium or chop very finely. Mix this with all of the other ingredients (aside from the canola oil), and the duck neck meat – but not the skin.
6. This is the mixture that will fill the sausage. Put it into the duck neck skin using a small spoon. When full tie the ends off with kitchen twine.
7. Preheat oven to 180°C. Place a small amount of canola oil in a frying pan on medium heat, then put the sausage in the pan searing on all sides slowly.
8. Place the pan in the oven for 5 minutes, then turn the sausage over and cook for another 5 minutes.
9. Remove the sausage from the pan and allow to rest in a warm place.

Recipe courtesy of Chef Ian Curley

CHEF'S TIPS

This recipe can be served sliced with some fruit chutney, and a watercress and witlof salad