

RECIPES FROM **WIMBLEDON**

CONFIT DUCK

BUTTERED SAVOY CABBAGE & PANCETTA, CREAMED POTATOES WITH A SWEET ONION & THYME SAUCE



Cooking time: **60** minutes Serves **4**

INGREDIENTS

Barbary duck
4 confit duck legs
200g savoy cabbage,
shredded
80g Italian diced pancetta
120g sliced onion
80g unsalted butter
120ml fresh double cream
Thyme
1 peeled garlic clove
Gravy
1 glass red wine
Pinch table salt
Pinch ground black pepper
1 tbsp rapeseed oil
80 ml water
600g creamed potato mash

METHOD

1. Preheat your oven to 200C
2. Meanwhile cook potatoes in boiling salted water until soft, drain and add 60g butter and the cream then season to taste.
3. Pan fry the duck breasts skin side down, render and crisp fat, turn over and finish in the oven for 10 minutes, allow to rest and slice lengthways to serve.
4. Warm the confit duck through, keep warm until required in the oven.
5. Pan fry the diced pancetta until crispy, remove pancetta from the pan and put on one side.
6. Add the onion, thyme and garlic to the pan and cook gently. Deglaze the pan with red wine and make the gravy.
7. Melt 20g butter and oil in a pan and gently wilt the cabbage, add the pancetta and season to taste.
8. Arrange the confit duck on the plates, put the cabbage and creamed potato mash on the side then arrange the duck breast slices on top.
9. Drizzle with the gravy.

