



Duck breast with carrot puree, dates, chorizo and grilled radicchio

Gaggenau Appliance:
Preparation Time: 60 minutes
Cooking Time: 60 minutes
Serves: 4

Ingredients

4 duck breasts, skin on, trimmed
Maldon salt to season
4 medium table carrots
10 cardamom pods, cracked
25ml verjuice
1 litre vegetable stock
4 whole dates
1 chorizo sausage
8 large radicchio leaves
Salt to season
Olive oil

Method

Preparation:

Duck:

1. Preheat the oven to **Hot Air 220°C + 0% humidity**.
2. Season the duck liberally and place skin side down in an oven proof pan on medium heat until the fat is rendered, and the skin is nice and crisp.
3. Regularly spoon the excess duck fat from the pan into a spare dish throughout this process, for later use.
4. When the duck skin is crisp (takes 5-7 minutes), transfer the pan to the oven for 2-3 minutes until the duck feels firm.
5. Remove the duck from the pan and allow to rest for at least 20 minutes before carving.
6. Reserve remaining duck fat to use on the dates and radicchio leaves in later steps.

Carrot:

1. Peel and dice the carrots.
2. Combine the carrots and the cardamom with the verjuice and enough stock to cover the carrots in a stainless steel saucepan. Cook on **medium heat** on the gas wok burner until the carrots are tender.
3. Blend the carrots with some of the cooking liquid into a smooth purée (add more cooking liquid as needed), and season to taste.
4. Pass the purée through a fine sieve and keep warm.

Dates:

1. Deseed the dates while keeping the dates whole.
2. Dice the chorizo sausage into small cubes and sauté with a splash of olive oil in a pan on the **electric grill** for about 1 minute.
3. Fill the date with the chorizo using tweezers or a small spoon.
4. Warm the dates gently with the reserved duck fat.
5. Set aside.

Radicchio:

1. Remove stalks from radicchio and pull apart the largest leaves.
2. Brush leaves with olive oil.
3. Cook the radicchio leaves on the electric grill briefly until slightly charred, remove from heat and season.
4. Brush with duck fat reserved from duck preparation.

To Finish:

For the perfect finish, spoon the carrot puree onto the plate. Slice each duck breast lengthwise into two pieces and arrange them neatly near the carrot puree (2 pieces per serving). Place the dates around the duck and carrot puree. Finally, drape the radicchio leaves gently across the duck. Serve warm.