

Back of Duckling with Caramelized Sauce

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 4 fillets of Duckling
- 40 Blackcurrant berries (keep several berries for the decoration)
- 5 medium long turnips
- 10g butter
- 1 dash of white vinegar
- 1 spoonful of honey
- 1 small spoonful of grape seed oil
- 1 spoonful of Morvan Cazette (roasted and ground Hazelnuts)
- 2cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron

RECIPE: Peel and wash the turnips. Cut four of them into 4cm pieces in order to obtain four portions. Hollow them out slightly. Finely chop (Julienne) the last turnip. Cover and steam the turnips with the butter and 5cl of water for about 20mn. Cook the Duckling fillets in a frying pan at high heat with a little oil after gently scoring the fat. Brown them flesh side for 3mn then turn them over on the skin side for another 3mn. Add a spoonful of honey and caramelize. Drain off the fat and deglaze with the Crème de Cassis. Add the Blackcurrant berries and reserve the juice.

PRESENTATION: Season the turnip julienne with the mixture of white vinegar and the grape seed oil. Add the Morvan Cazette and place in the hollowed out turnips. Place in the plates.

Cut the Duckling fillets in two lengthwise, place on the plates and baste with the Blackcurrant flavoured cooking juice. Decorate with a few Blackcurrant berries.



Created by Stéphane Derbord, Chief Cook