

Duck breast, celery puree, shallot confit with maple syrup, butternut, maple whisky and cranberry sauce |

Recipe for 4 servings

Description

Quebec ingredients and flavors are emphasized in this recipe.

Note

The different alcohols can be changed to suit your taste.

Ingredients

Celery puree

- 400 Gr Celeriac
- 200 Ml Milk
- 200 Ml Water
- 50 Gr Butter
- 100 Gr Onion

- Salt and pepper

Butternut and shallot

- 100 Ml Maple syrup
- 200 Ml White wine
- 4 Large Shallot
- 200 Gr Butternut squash
- 50 Ml White balsamic vinegar
- 75 Ml Maple syrup

- Salt and pepper

Duck

- 600 Gr Duck magret
- 75 Gr Shallot
- 50 Ml Coureur des bois Whisky
- 150 Ml Veal demi-glace
- 50 Ml Maple syrup
- 50 Gr Frozen Cranberry

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **380 F°**

Puree

Peel and dice the celery.

Cisel the onion.

Sweat the onions with butter. Once browned, pour water and milk.

Mix with celery and let simmer for 20 minutes.

Mix in a blender, add butter and season to taste with salt and pepper.

Butternut

Shallots

Peel the shallots, but keep the roots. Blanch in boiling water twice.

In a pot, pour the white wine and the maple syrup, add the shallots, bring to a boil; lower the heat and let simmer.

Let the shallots in the syrup once soft and keep aside.

Butternut

Peel the butternut and cut in cubes.

In a bowl mix the butternut with maple syrup and white wine vinegar.

Spread on a baking tray. Bake in the oven.

Every 10 minutes, make sure to cover with cooking juice.

Duck breast

Cranberry sauce

Cisel the shallots. Sweat them in a pot with butter, add whisky, flame it, add the cranberries and the maple syrup.

Let reduce a bit and pour some veal demi-glace.

Let simmer for 15 minutes.

Season with salt and pepper.

Duck breast

Remove a bit of duck fat layer and slash threw the rest with the tip of a knife in diamond shape.

Season with salt on the fat side and put in a cold skillet (fat side).

Start at low heat and every 3 minutes, bring up the heat gradually, removing the fat with a spoon.

Once at high heat, remove the duck if it's nice and brown on the fat side.

When ready to serve, cook for 5 minutes in the oven. Remove form oven and let rest for another 5 minutes in aluminium foil before serving.

Plating

In the middle of your plate start with candied shallots and butternut. Put a line of purée on the side of your plate. Add the duck and cover with sauce.

Garnish with young sprouts if you have some.

Bon appétit!