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Slow roasted duck, smoked macadamia oil confit potato, davidson's plum gastrique (serves 4)

Ingredients

Roast Duck

Ducks	1.8kg
Onions	150g
Carrots	150g
Celery	2 stems
Garlic	25g
Thyme	¼ bunch

Potatoes

Potato kiplers	480g
Smoked macadamia oil	350ml
Thyme	½ bunch
Salt	15g

Sauce

Davidson's plum	300g
Sugar	150g
Red wine vinegar	100ml
Red wine	300ml

Method

Cut the duck in half. Season with salt and pepper. Coarsely cut the vegetables. Put vegetables on a baking tray then place duck halves skin-up on top. Roast at 170°C for 1 hour. Turn ducks over and add 1 cup water to the tray and roast skin-down for a further 30 minutes. Turn over again and finish roasting at 180°C for 30 minutes.

Peel potatoes. Wash. Roast in oil with thyme and salt for 1½ hours at 130°C.

Mix all ingredients in a heavy base saucepan. Cook to a syrup consistency skimming when necessary. Add salt and pepper to taste. Strain.

On a plate serve the potatoes, a quarter of the duck and drizzle with the sauce.

