

DUCK LIVER PARFAIT WITH PORT, CHERRY AND CURRANT CHUTNEY AND COFFEE NOUGATINE

🕒 45 preparation 🏠 Difficult



HOW TO MAKE !

FOR THE PARFAITSweat the shallots until completely soft with the salt in 1 tsp of the butter

MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

FOR THE PARFAIT 400g Duck Livers, At Blood Temperature 5 Eggs, At Room Temperature; 400g Butter, Melted And Warm; 2 Shallots; 1 Sprig Thyme; 1 Garlic Clove, Smashed; 1 Bay Leaf; 100ml Port; 100ml Madeira Wine; 50ml Cognac; 1 Tsp Salt

FOR THE CHUTNEY: 350ml Red Wine Vinegar; 350g Demerara Sugar; 300g Finely Chopped White Onions; 100g Currants; 3 Strips Orange Zest; 600g Pitted, Halved Cherries; 2 Apples, Peeled And Finely Chopped; 150g Rhubarb _ Sliced Into 1/3cm Slices; 2 Star Anise; 2 Cloves

FOR THE NOUGATINE: 150g Caster Sugar; 100g Peanuts,

- Add the Port, Madeira, Cognac, bay leaf, garlic and thyme, and cook until the liquid has all but completely evaporated
- Remove from the heat and transfer to a blender, removing the herbs as you do so
- Add the duck livers and blend at full speed until completely smooth
- Add the butter in a slow and steady stream until it is all incorporated into the livers mix
- Add the eggs, briefly reblend to combine and season with 20 turns of a pepper mill
- Pass this mixture through a fine sieve and in turn pour the mix into a terrine mould and cover with a lid or sheet of parchment paper
- Place the terrine in a tray filled with boiling water and carefully transfer to an oven set to 120°C
- Cook for 50 minutes or until the mixture has just setmove the terrine to and fro to check from time to time
- Remove from the oven, set aside to cool and transfer to the fridge
- FOR THE CHUTNEYWrap the star anise and cloves in a small cloth or piece of muslin and place it in a medium sized pan
- Add the vinegar, sugar, onions, currants and orange zest, and place the pan over a high heat
- Once boiling, add the apples and cook for 10 minutes
- Add the cherries, return to the boil and cook, stirring frequently until the mix begins to look glossy and rich
- Add the rhubarb and cook until its moisture has been released and the whole mix has reduced to a glossy chutney
- Tip into a bowl, cover with cling film and set aside to cool
- FOR THE NOUGATINEPlace the sugar into a heavybased pan and set over a medium heat
- Leave the sugar to turn to a golden caramel
- Add the peanuts, stir quickly and remove from the heat
- Add the Nespresso Master Origin Colombia grounds and turn the mix onto a sheet of greaseproof paper
- Leave to cool completely, transfer to a bowl and crush with a rolling pin
- Set aside in an airtight container

Roasted; 10g Master Origin
Colombia Grounds
10 Large Slices Of Sourdough
Bread

INSPIRATIONS

- TO SERVE Toast the sourdough bread
- Use a hot spoon (dipped in boiling water) to scoop out 10 generous spoonfuls of parfait and lay one onto each of 10 plates
- Add a small quantity of chutney to each plate and sprinkle some of the nougatine over the parfait
- Serve with a small amount of green salad and a piece of sourdough toast
- Grand Cru notes: The Master Origin Colombia blend of fine, individually roasted Colombian Arabicas, develops a subtle acidity with typical red fruit and winey notes