

# Duck Liver Mousse, Pulled Duck Leg, Pickled Beetroot, Raspberry, Thyme Jus and Sorrel

Enjoy with the Art of Creation Pinot Noir

Yields 15 portions

**Duck Liver Mousse:**

400 g liver

100 ml Pinot Noir

1 red onion, brunoised

2 cloves garlic, thinly sliced

10 ml oil

4 sprigs thyme

200 g clarified butter

Rinse the duck livers under cold running water and set aside.

Pour the oil in a pan and heat. Fry the onion, garlic and sprigs of thyme till glossy.

Add the liver and sear. Cook till medium rare.

Add the Pinot Noir and after 2 minutes, take it off the heat and strain off the liquid.

Blend the livers in a bar blender till smooth while adding the clarified butter and if needed some of the strained liquid.

Strain the blended liver through a mesh sieve and place in piping bags.

**Confit Duck Legs:**

1 kg duck leg

1.5 L oil

10 thyme sprigs

40 g salt

foil

Rinse the duck legs under cold running water and pack in an oven tray.

Season with salt and place the thyme sprigs in between the duck legs.

Add enough oil to cover the duck legs.

Cover with foil.

Place in the oven for 7 hours at 110° C.

Remove the tray from the oven and strain off the oil.

Pull the meat off the bones and store in an airtight container.

**Pickled Beetroot:**

2 large beetroots

50 ml verjuice

Slice the beetroot very thin on a gravity slicer (setting 1).

Use a round cutter to cut out circles and place them in a storage container.

Bring the verjuice to the boil and pour over the beetroot.

Let it cool down.

**Beetroot Purée:**

6 large beetroots

50 ml verjuice

1/2 tsp xanthan gum

50 ml maple syrup

Grate the beetroot and place in a small saucepan.

Add the verjuice, maple syrup and then water to just cover the beetroot.

Let it simmer for 30 minutes or till liquid is reduced by half.

Transfer the beetroot to a bar blender and blend till smooth.

Add the xanthan and blend to a slightly thicker consistency.

**Jus:**

1 L beef stock (made with the bones)

100 ml red wine

1 carrot

1 celery stick

1 leek stick

10 sprigs of thyme

1/2 onion

Cut the vegetables up roughly and add to the beef stock.

Reduce the liquid by 1/5.

Strain and set aside.

**Garnish:**

250 g fresh raspberries

20 g sorrel leaves

20 g violets