



Kumquat Marmalade:

2 ½ -3 cups of thinly sliced organic
kumquats (about 2 pints)
4 cups of water
1 ½ -2 cups sugar
½ tsp lemon juice

Duck Breast

Serves 2-4

1-2 breasts seared and glazed with kumquat marmalade.

Cook in preheated oven at 400° for 20 min –rare or 25min – medium (varies slightly depending on oven)

Brussel Sprouts and lardons:

Serves 2-4

500g sprouts boiled till tender.

Cut pork slab into pieces or use bacon and cook then toss in brussel sprouts

Root Vegetable Pureé:

Serves 2-4

5 small potatoes

3 small parsnips

30g celeriac (about a big thumb size chunk)

½ cup whole milk

½ cup cream

a little more milk or cream depending on desired final consistenc

dash nutmeg, salt and pepper to taste

Cut vegetable into small thin slices to cook faster and place in shallow pot or pan with liquids.

Cook covered till tender then remove top to reduce liquid.

Makes about 1 pint (2 small jars)

Directions:

Place sliced kumquats in water and soak overnight (ideally or do like I did for 6 hours- overnight is better)

Add sugar and boil down till thick on the back of a spoon. Close to an hour if heat is on medium

Pour in jars- sterilized if you aren't going to eat it within the month.

You can also get loads of recipes online if you want to check out variations



Raspberry parfait:

Ingredients (serves 4)

Custard-

- 1 cup milk
- 1 cup whipping cream
- 1 vanilla bean (see note)
- 4 egg yolks
- 1 tablespoon cornflour
- 1/3 cup sugar

Method

1. Combine milk and cream in a small saucepan. Using a sharp knife, split vanilla bean in half lengthways and scrape out seeds. Add bean and seeds to milk mixture. Place over medium heat. Cook, stirring constantly, for 5 minutes or until hot (do not allow to boil). Remove saucepan from heat.
2. Whisk egg yolks, cornflour and sugar in a heatproof bowl until well combined. Remove vanilla beans from milk mixture. Pour hot milk mixture over egg yolk mixture, whisking constantly.
3. Return mixture to saucepan over low heat. Cook, stirring constantly, for 15 to 20 minutes or until custard thickens and coats the back of a metal spoon (do not allow custard to boil, as it might curdle). I like to pass it through a sieve after just to make sure there's no scramble egg bits. This is kind of a stressful process but oh so rewarding!
4. I took some of the custard and added a little raspberry puree for color in the layers.

Raspberry Jelly:

- ½ cup water
- ½ cup raspberry puree (I warmed up frozen raspberry and de-seeded it)
- 1/3 cup sugar
- 1 ½ gelatin sheets (approx. 3g if you don't have sheets)

Throw in a few red fruit bits if you want.

Then I layered the custard, rasp/custard, a little fruit, topped with whip cream.

USE YOUR IMAGINATION!

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