**CONFIT DUCK & TRUFFLE SANDWICH**

**2 Slices of sourdough toasted on one side**

**20 g Thin layer of onion compote on the bottom slice of bread**

**100 g pulled duck legs**

**50 g Cabbage and apple salad**

**30 Truffle mayo**

**Rocket salad on the side**

**ONION COMPOTE**

**100ml olive oil**

**70 g garlic finely sliced**

**4kg red onions finely sliced**

**150g unsalted butter**

**250g castor sugar**

**1 bunches of thyme chopped**

**250ml balsamic vinegar**

**300ml shiraz**

* In a large wide casserole type pan heat olive oil & gently fry garlic till it begins to caramelise, add butter, then onions & thyme leaves.
* Increase the heat, quickly fry the onions till they collapse.
* Add sugar & continue to cook till the onions begin to caramelise.
* Now it is important to continually stir the onions once you have added the sugar, otherwise they will burn, cook for 2 minutes.
* Now add vinegar & reduce the heat until nearly dry, add wine & continue to cook to rich marmalade consistency, about 40mins.
* Allow to cool then refrigerate till required.

**CONFIT DUCK LEG FOR SANDWICH**

**50 duck legs (Maryland)**

**6 kg duck fat**

**CURING SALT**

**2 kg rock salt**

**10 garlic cloves**

**2 tblsp black peppercorn**

**1 tblsp juniper berries**

**6 star anis**

1. **bunch of thyme**
* Place all ingredient in the robot coupe and blitz until well chopped
* Rub the legs with the curing salt and place nicely all legs in a tray skin side down
* Let cure for 12 hours
* The next day wash thoroughly all the legs, pat dry them and place them nicely in a tray
* Heat up the duck fat then pour it on top of the leg
* Cover the tray and cook it for 12 hours at 95 degrees
* The meat should be tender and falling off the bone
* Drain the leg, keep the duck fat for the next confit
* Pick the leg meat, discard bones and skin
* Vacuum

**RED CABBAGE FOR DUCK SANDWICH**

**2kg red cabbage finely sliced on slicer**

**200 g olive oil**

**200 g cider vinegar**

**25 g salt**

**5g white pepper**

**500 g Granny Smith apple**

* In a large bowl mix the sliced cabbage with the olive oil
* Get all other ingredient measured and ready to go
* Heat up a wide pan then when very hot add the cabbage, stir fry very quickly (1 minute)
* Add the vinegar salt and pepper, quickly cook the cabbage until it get a pinkish color (1 to 2 minutes)
* Transfer the cabbage in a tray and cool it down before packing it away. The cabbage should still be crispy and have some bite to it.
* Before every service, grate 2 Granny Smith apple and mix it with 1 container of cabbage.

**TRUFFLE MAYONNAISE**

**Reduction**

**3 liter Madeira**

**500 g chopped shallots**

**150 g sugar**

**200 g honey**

1. **G truffle oil**
* Put together Madeira, chopped shallot, sugar and honey in a pan and reduce to syrup
* Whisk truffle oil to it as if you making a thick vinaigrette
* Keep aside

**Mayo**

**1 kg kewpi mayonnaise**

**400 g reduction**

**100 g grain mustard**

**Salt**

**Pepper**

* Add all ingredient together and whisk till homogeneity
* Season with salt and pepper