



China *Leg of duck with Hageländer garnish*

Combine the kirsch lambic, honey, red wine vinegar, mirepoix, garlic, juniper berries, salt and pepper, add the duck legs and bacon, and marinate for 24 hours. Remove the meat and sieve the marinade.

Sauté the marinated vegetables together with the herbs, diced bacon and garlic in the oil and spoon into an ovenproof dish. In the same pan, fry the duck legs, then place them on top of the vegetables and pour over half of the marinade. Put the dish on a baking tray and bake in the oven at 200 °C for 20 minutes, occasionally turning the meat.

Reduce the remaining half of the marinade until it has thickened. Transfer the meat from the ovenproof dish into another one and pour the reduced marinade over the top.

Add the chicken stock to the marinated vegetables and simmer for about 15 minutes. Strain the liquid, skim off the fat and reduce the stock to make a sauce.

Sauté the onions and turnip in 1 tbsp melted butter and sprinkle 1 tbsp sugar over the top. Stir until the turnip pieces start to caramelize. Season with salt and pepper.

Sauté the sliced apple, diced potato and endives in butter, then season with salt, pepper and a pinch of nutmeg.

Heat through the beetroot purée and stir in the mint. Arrange the purée together with the meat and garnish on preheated plates, add the sauce and serve.

INGREDIENTS

8 duck legs (preferably from wild mallards)
100 g diced bacon

MARINADE AND SAUCE

2 dl kirsch lambic beer
50 g honey
35 ml red wine vinegar
250 g mirepoix (celeriac, carrot, onion)
2 garlic cloves
10 juniper berries
1 bouquet garni
5 cl oil
2 dl chicken stock

GARNISH

200 g small, blanched onions
2 apples, peeled and sliced
4 turnips, cut into olive shapes and blanched
8 small endives, blanched
300 g low-starch potatoes, peeled, diced and briefly boiled
1 beetroot, peeled, boiled and puréed together with 1 tbsp sugar, 1 tbsp vinegar, 50 g butter, salt and pepper
2 tbsp fresh mint, finely chopped
a few pickled sour cherries, the sauce is slightly thickened with cornflour
100 g butter
100 g sugar
salt and pepper
sprigs of herbs, deep-fried celery leaves and slices of beetroot

Recipe: Felix Alen, www.hoftherhode.be