



Satisfy their *appetite* for 'WOW'

with Smoking Duck & Rhubarb Rustics



ROAST DUCK BREAST

Start with a cold pan.

Fry the duck breast skin for 3-4 minutes until golden and the skin is crisp, then turn the breast and place in a 180°C oven for 4 minutes.

Once cooked remove, from the pan and let the breast rest.



FRIED CRISPY CONFIT DUCK LEGS

INGREDIENTS

- Duck fat (to cover the leg/s)
- 3 garlic cloves
- 3 sprigs of rosemary

Once oven cooked right through, take the legs out and let them rest.

Pick the meat and skin off the bones ready for deep frying until crisp.



TEA CURE DUCK BREAST

Take 1 breast of duck and cover in a cure of:

- 50g sea salt
- 50g caster sugar
- 10 pink peppercorns
- 10 black peppercorns
- 20 fennel seeds
- 2 sprigs of thyme

Massage the cure into the breast, place in a sealed bag and refrigerate for 1 week.

After 1 week, remove the breast from the bag and wash off the cure. Pat dry and hang the meat in a humid place (60–85% humidity) or 40–60°F for at least 2 weeks. To speed up the process dehydrate at this temperature for 1 day.

Once the meat has hung / dehydrated it is ready to grate.

4 DEHYDRATE RHUBARB & PINK PEPPERCORN SALT

Add the following to a bowl:

- 500g sea salt
- 1 thumb of peeled fresh ginger
- 100ml rhubarb cordial
- 50ml apple cider vinegar

Mix thoroughly then spread out mix onto a shallow baking / dehydrating tray. Dehydrate or place in a low oven until the mix dries out. Blend to a powder.



5 JULIENNE FRESH RHUBARB

Finely chop fresh rhubarb into small batons julienne style then lightly dress in apple cider vinegar.



CREATE RHUBARB KETCHUP

Buy ready-made Foraging Fox Rhubarb Ketchup or make your own:

- 12 sticks of fresh Yorkshire rhubarb (chopped)
- 320g caster sugar
- 120ml apple cider vinegar
- 20g sea salt
- 10 pink peppercorns
- 4 grinds of black pepper
- 1 star anise

Cook until the rhubarb is soft then remove star anise. Strain the mix then blend to a puree.

Scatter with fresh thyme.

Serve with RHUBARB BELLINI COCKTAIL

20ml rhubarb puree
Prosecco top



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Satisfy their
appetite
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with *G&T Crispers*



BLITZ GIN & TONIC SEASONING

INGREDIENTS

- 700g sea salt
- 45g fresh juniper (semi-dried)
- 30 individual pink peppercorns
- 10g rose petal powder
- 10g hibiscus flower powder
- 5 large grinds of fresh black pepper
- 1g dried lemon balm
- 10 fennel seeds
- 2 crushed cardamom seeds
- 20g fresh ginger chopped (dried then blended)
- 1 stick of lemongrass (dried then blended)
- 4tsp of citric acid
- 1/2 tsp of celery salt
- 1/2 tsp of fenugreek powder
- grated peel of (all dried then blended):
 - 1 orange
 - 1 pink grapefruit
 - 1 lemon
- 5g mini rose petals

Add all ingredients (once blended where needed) to a bowl and thoroughly mix, then scoop into party poppers for popping.

2 SET ROSE & HIBISCUS JELLY



INGREDIENTS

- 10g dried hibiscus flowers
- 5g of mini rose buds
- 225ml water
- 200g caster sugar
- 50ml cider vinegar
- 6 sheets of gelatine

Take your sheets of gelatine and place them in a bowl and cover with cold water

Add all the other ingredients into a pan on a low heat and stir until the sugar is dissolved. Leave the mix on a low heat for 4-5 mins for the rose and hibiscus to infuse. Strain the mix and add back into the pan with the gelatine (remove from cold water and wring out for excess water)

Stir mix until the gelatine has dissolved (2-3 mins) Pour the jelly mix into a low lying baking tray and lined with cling film, cover with cling film and refrigerate until set.

For service turn out the jelly and cut up into small cubes.

Scatter with fennel & coriander micro cress



BLEND GIN & TONIC GEL

INGREDIENTS - Makes approx 420ml

- 2 schweppes mini cans (150ml each)
- 100ml of good entry level gin (tanqueray, beefeater)
- 20ml fresh lemon juice
- 2 large tea spoon of caster sugar
- 5.2g grams of agar agar

Add all ingredients except the agar agar into a pan. bring to the boil, add 2.6g of agar agar and whisk vigorously. Place mix in a bowl and refrigerate. The mix should set quickly.

With a small hand blender, blend to a smooth gel and pipe of funnel into a syringe / squeeze bottle for service.

Serve with HIBISCUS CLUB COCKTAIL

- 50ml gin
- 25ml hibiscus syrup
- 5ml rose shrub
- 25ml fresh lemon juice



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