

Château de Beaucastel Red 1990

CHÂTEAUNEUF-DU-PAPE

An exceptional vintage... very expressive with a lot of finesse!

This wine is perfectly balanced between the delicate skin of the duck and the strength of the foie-gras sauce.

A discreet hint of clove in the dish picks up subtle notes of sandalwood in the wine making this match...
....a seductive match.

Roasted duck breast with clove butter sauce

For 4 people

- 1 ready to cook young female duck (1.6 kg/1.8Kg)
- 1 Celeriac
- 50 g Butter
- 1 clove
- 15cl of duck gravy
- 80g of raw foie gras



1- Simmer the duck gravy

Pass the raw foie gras through a sieve to remove the nerves and purée it. Add the pureed foie gras to the simmering gravy and thin out slowly using a whisk or a fork.

Add the clove and infuse for 20 minutes. Withdraw the clove and stir the sauce gently, set aside.

2- Peel the celeriac and slice it into 7cm diameter and 5mm thick slices.

In a frying pan, melt the butter and cook both sides of the celeriac till golden. Season and place them between two sheets of baking paper. Cover them with aluminium foil ready to be reheated in the oven without drying out.

3- Preheat the oven to 190°C

Salt the duck and glaze the skin all around in a roasting dish, place it on its back and cook in the oven for 15-20 minutes keeping an eye on it. Withdraw from the oven and leave the duck to rest for at least 10 minutes. You will return it to the oven before slicing it and serving it.

4- Return the duck into the oven for 10 minutes before slicing into filets. Return the Celeriac slices into the oven for 3-4 minutes and reheat the sauce. Check the seasoning.

Serve the wine at 16°C