

Roast duck breast with Savoy cabbage, bacon and celeriac mash

This recipe uses some lovely winter produce that few of us like to buy – cabbage and celeriac – and to great effect.

Ingredients – to serve 4

- 4 duck breasts (or 2 cut in half, if they're large enough)
- 1 large celeriac
- 50g butter
- 1 tsp cumin seeds
- 6 rashers of dry-cured streaky bacon - chopped
- 1 knob butter
- 1 large Savoy cabbage – washed and sliced
- 1 slug white wine
- 50ml double cream

Method

- Season the duck breasts and pan-fry on the hob in a hot ovenproof pan for a few minutes before transferring to the oven.
- Roast depending on size and taste and leave to relax for at least 10 minutes afterwards before slicing on an angle.
- Peel and boil and mash celeriac (same as potato) with butter and plenty of seasoning and reserve.
- Gently toast the cumin seeds in a heavy bottomed pan.
- Throw the bacon into a hot wok (no oil needed as the bacon will produce enough of its own fat) and brown.
- On a high heat add knob of butter followed by cabbage and fry for a few minutes.
- Keep heat high, add slug of white wine, boil off liquid, season and stir in cream.

Assembly

- Arrange bacon cabbage on a warm plate, place duck on top, mash to the side, drizzle with any remaining juices and serve immediately.

Wine recommendation

- Roast duck is always complimented by a good Pinot Noir and for this I suggest the best bottle of Burgundy that you can afford! Failing that, opt for a decent example from New Zealand or even California.