

Macadamia, confit duck and foie gras terrine, kumquat chutney



(4 portions)

- 6 Slices prosciutto ham
- Small lobe of foie gras
- 100g Macadamia nuts
- 250g Kumquats
- 50ml Water
- 100g Sugar
- 160g Salad leaf
- Bunch of thyme
- Bunch of parsley
- Salt and pepper

To prepare

1. Slowly confit the duck legs in duck fat, add the macadamias in the final hour to soften and reserve, once cooled, strip meat from bones and reserve.
2. De-vein the foie gras lobe and slice into pieces.
3. Chop and pick the parsley and the thyme.
4. Line a terrine mould approx 18 cm long with the prosciutto leaving enough overhanging to overlap the top.
5. Sauté the foie gras in a dry pan and then reserve, season lightly, decant the extra foie gras butter given off and reserve.
6. Layer the confit duck, herbs, foie gras and macadamia nuts in the terrine, and pour in the foie gras butter. This will help with the setting of the terrine.
7. Press overnight in the refrigerator.
8. Release from the mould, slice approx 1 cm thick and serve with the kumquat chutney and salad leaf.
- 9. Kumquat chutney**
10. Slice the kumquats thinly and place in a pan with the water and blanch, this will take some of the bitterness away, refresh and place back in the pan.
11. Add the sugar and warm on the range until it melts simmer until soft, cook to create a jam consistency.