



Culinary Masterclass

Pan Pacific Singapore

Presented by:

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Magret Duck Breast, Tortino di Cipolle e Prosciutto Salsa Dolce Forte, California Raisins Compote



World Gourmet Summit 2005

INGREDIENTS

1 x160g Magret duck breast

Tortino di Cipolle e Prosciutto

500g pork crépinette
4 prosciutto ham slices
2 white onions, peeled, diced and cooked in butter and chicken stock

Salsa Dolce Forte

3kg roasted duck bones
5 ltr duck stock
1 ltr orange juice
200ml sherry vinegar
2 soup sp honey
2 tbsps mixture of ground ginger, cinnamon, coriander and fennel powder

California Raisin Compote

200g California raisins
30g brown sugar
30ml white wine vinegar
50ml water
1 cinnamon stick

Garnish

10 deep-fried celery leaves

Method:

- For the Magret Duck Breast:** Roast the duck breast in a in a pre-heated oven until medium-rare, then keep warm.
- For the Tortino di Cipolle e Prosciutto:** Arrange the pork crépinette in a ring mould, then top with a prosciutto ham slice (leaving a length of ham hanging over the side of the mould). Spoon some white onion confit into the mould over the ham, then top with another slice of ham. Add more onion confit, then fold the ham and pork crépinette over to close the tortino. Remove the mould and fry the tortino until golden brown in a pan. Keep warm in an oven.
- For the Salsa Dolce Forte:** Place all the ingredients in a saucepan and simmer until a thick sauce is achieved.
- For the California Raisin Compote:** Bring to a boil the mixture of raisins, sugar, white wine vinegar water and cinnamon, then cover and simmer, stirring until the mixture is consistently thick.

To Serve:

Slice the roasted duck breast into 4 pieces and arrange on a serving plate. Top with deep-fried celery leaves and tortinos. Drizzle plate with salsa dolce forte and California raisin compote.