

# Duck breast with celery purée, peanuts and mandarins



Created by  
Appliance

V-ZUG Ltd.  
Comhair-Steam SL from 2015

## Celery purée

500 g celery  
200 g potatoes, mealy  
2 dl milk  
50 g butter  
1 tsp salt  
Salt  
Pepper  
Nutmeg

Peel and dice the celery and potatoes. Put them with the other ingredients into a bag and vacuum seal it on level 2. Place the bag in the perforated cooking tray and put it into the cold cooking space. Steam.

Steaming 86°C for 1 Hrs 45 Mins

After steaming, purée the contents of the bag and season with salt, pepper and nutmeg to taste.

## Duck breasts

4 duck breasts, scored skin-side  
1 bunch of thyme  
50 g peanuts, salted, roasted  
1 tbsp unrefined sugar  
2 cloves of garlic, crushed  
½ stalk of vanilla pod, split

- 1 bay leaf
- 2 dl chicken stock
- 2 dl mandarin juice, freshly pressed
- 1 tbsp cornflour
- 1 tin of mandarins, filleted

Put the duck breasts with the thyme into a bag and vacuum seal on level 2. Place the bag in the perforated cooking tray and put it into the cold cooking space. Steam.

Steaming 62°C for 45 Mins

At the end of the cooking time, take the meat out of the bag, pat dry and remove the thyme. Lightly rub the skin with salt and place the meat skin-side down in a cold pan. Fry on a high heat until crispy. Then fry on the other side on a medium heat. Take the duck breasts out of the pan and put in the cold cooking space. Keep warm at 60°C.

Roast the peanuts in a frying pan. Remove when done. Caramelize the sugar in the same frying pan. Add the garlic, vanilla pod and bay leaf. Deglaze with the chicken stock and reduce by half. Mix the mandarin juice with the cornflour and add to the mixture. Reduce the sauce a little. Sieve the sauce, then heat up again. Add the mandarin fillets.

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Arrange the duck breasts and celery purée on a plate. Drizzle over the sauce. Sprinkle over the peanuts.

## Tips

Celery purée can be prepared in advance – make extra to use later.

## Accessories

Perforated cooking tray