

Slow-cooked duck legs

accompanied by sweet potato and celery puree with a cranberry and red wine sauce

4 servings

1 glass – 250 ml;

1 tablespoon – 15 ml;

1 teaspoon – 5 ml

For the duck:

- 4 duck legs
- 1 ½ tablespoons of salt
- 1 head of garlic
- 2 x 4 cm ginger roots
- A handful of whole juniper berries
- Handful of whole black peppercorns
- A mix of fresh rosemary, thyme, and sage

For the sauce:

- 1 shallot
- 1 glass of cranberries
- ½ glass of dry red wine
- 1 teaspoon of whole cloves
- 1 teaspoon of whole cumin

For the puree:

- 350 g sweet potatoes
- 200 g celery root
- 1–2 shallots (*can substitute with regular onion*)
- 3 tablespoons of virgin olive oil or another oil for frying
- Sea salt
- 250 ml chicken stock or water
- ¼ glass of dairy or plant-based cream

- 1 teaspoon of whole coriander
- 2 tablespoons of virgin olive oil or another oil for frying
- 1 tablespoon of sugar
- Sea salt



Pat the duck legs dry. Score the duck legs' skin and fat with a sharp knife to help the fat render. Avoid cutting into the muscle. Peel the ginger with a spoon edge, slice, and lightly crush with a heavy object. Smash the garlic cloves with the flat of a knife to peel them easily; do not chop.

In a lidded casserole (a cast iron pot works well), place the duck, ginger, garlic, salt, and whole herbs. Halve the juniper berries and peppercorns, adding them to the pot. Massage the duck with the spices, cover, and marinate for 24 hours.

Add half a glass of water to prevent the duck from sticking to the pot. Cover and cook in a 110°C fan oven or 130°C convection oven for 3 hours, letting it slowly cook in its own fat. Turn the duck every hour. If cooked longer, the meat will only become more tender.

Prepare the sauce. Sauté the chopped shallots and spices in oil. Add the sugar, cranberries, and wine. Cook over medium heat for 7 minutes until the sauce thickens. Let it cool, then strain through a fine cloth. Season with a pinch of salt. To make the sauce thicker, simmer a bit longer.

As the duck finishes cooking, prepare the puree. Peel and slice the sweet potatoes and celery. In a large skillet, sauté the chopped shallots in oil. Add the vegetables, frying until they are golden in parts. Pour in the broth, cover, and simmer for 25 minutes until tender. Transfer the vegetables to a blender, add the cream, and season lightly with salt. Blend until smooth. If too thick, add a little water and blend again. Adjust consistency as desired, adding more salt if necessary.

Take the duck out of the fat, place it on a baking sheet or rack, and bake in a 180°C convection oven for 15 minutes to crisp the skin.

Wishing you wonderful celebrations!