

Christmas menu

Edition 2023



FROM GERHARD WIESER

finedining

CASTEL

Duck breast

Potato and semolina dumplings | Celery and mustard puree



Duck breast, orange spiced honey,
Potato semolina dumplings, butter crumbs,
Celery root puree, mustard, duck sauce

Sommelière Ivana Capraro
recommends a pairing wine:

Desiderio 2018 | Merlot
Tenuta Avignonesi
Tuscany | Italy

Ingredients

for 4 persons

Duck breasts

- 2 duck breasts, 140-180 g each
- Salt
- Ground pepper
- 2 tbsp oil for frying

Orange spiced honey

- 80 ml orange juice greatly reduced to syrup
- 1 tbsp blossom honey
- 1 tsp thyme, finely chopped
- 1 pinch coriander, ground
- 1 pinch fennel seeds, crushed
- 1 pinch fennel flower pollen
- 1 pinch cinnamon, ground
- 1 tbsp sesame seeds, roasted
- Salt
- Black pepper

Orange sauce

- 80 ml orange juice greatly reduced to syrup
- 1 tbsp blossom honey
- 1 tsp thyme, finely chopped
- 1 pinch coriander, ground
- 1 pinch fennel seeds, crushed
- 1 pinch fennel flower pollen
- 1 pinch cinnamon, ground
- 1 tbsp sesame seeds, roasted
- Salt
- Black pepper

Preparation

Duck breasts

- *Remove the tendons from the duck breasts with a knife and cut away some of the fat all around. Keep the trimmings for the sauce if necessary.*
- *Marinate the duck breasts with olive oil and herbs.*

Orange spiced honey

- *Reduce the orange juice to a strong syrup and mix with the blossom honey.*
- *Stir in the chopped thyme, coriander seeds, fennel seeds, fennel flower pollen, cinnamon, toasted sesame seeds, salt and black pepper.*

Orange sauce

- *Fry the finely chopped poultry carcasses and trimmings in a frying pan with oil until brown.*
- *Then sprinkle in the washed, roughly chopped onion and fry everything together. A little later, add the chopped celeriac and celery stalks and roast with them.*
- *Pour off any excess fat and leave to cool slightly. Add the leftover tomatoes, stir in and sauté.*
- *Deglaze with red wine, port and orange juice and reduce slightly. Repeat this process several times.*
- *Pour in the cold brown veal stock and simmer gently for 2 to 3 hours. simmer gently.*
- *Skim off the fat several times.*
- *About 15 minutes before the end of cooking, add the kitchen herbs and spices thyme, rosemary, sage, bay leaf, orange peel, peppercorns and mushrooms.*
- *Strain the sauce through a fine sieve and reduce to the desired consistency. Reduce to the desired consistency.*
- *Season to taste with salt and pepper, thicken with a little cornflour if necessary.*



Completion

- Season the duck breasts with salt and pepper and fry in a hot pan with a little oil, first until crispy brown on the skin side and then a little shorter on the other side.
- Brush the skin side of the duck breasts with the orange spice honey.
- Cook the meat in a preheated oven at **180 degrees** for about **8 minutes** (core temperature 60 degrees).
- Then wrap in aluminium foil and leave to rest for 3 minutes.
- Remove the potato and semolina dumplings from the water with a slotted spoon and roll in the toasted breadcrumbs.
- Cut the duck breasts in half and arrange on the plates with the celery and mustard puree.
- Garnish with the fried celery chips and serve with the orange sauce.



Tips

- You can also use beef fillet or pigeon instead of duck breasts.
- You can also serve it with red cabbage or artichokes.

We wish you
Merry Christmas and
a happy new year.



Castel
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www.hotel-castel.com