

Spring Greens



BAKED PORTOBELLO MUSHROOM ON SHERRY MARINATED BABY LEEKS AND SAUTÉED BELL PEPPERS

ROASTED DUCK LEGS, ORANGE & GRAND MARNIER GLAZE WITH BASIL AND CELERIAC SANDWICH

The Old Bakery inspires with delicious recipes using fresh, local ingredients. Welcome in the new season with this fruity little number.



STARTER

Baked Portobello mushroom on sherry marinated baby leeks and sautéed bell peppers

Ingredients for 4:

4 large or 8 medium Portobello mushrooms,
2 leeks,
2 glasses of dry sherry,
1 red, 1 green, 1 yellow pepper,
50ml of extra virgin olive oil,
1 clove of garlic,
1 teaspoon of fresh thyme, salt and pepper to taste.

Method:

Cut the leeks to 3 inches in length and slice them open, wash well to eliminate all the possible grit and

blanch in salted boiling water for 2 minutes, drain and place in a container with the sherry to marinate for at least 2 hours.

Meanwhile wash the mushrooms and season with salt and pepper, place a non stick pan on medium heat, add the olive oil and the crushed clove of garlic and cook for 1 minute, add the whole Portobello mushrooms and gently cook for 4-6 minutes.

When ready, take the mushrooms out of the pan and set aside, add the thyme and the finely sliced bell peppers and cook on medium heat for 4-5 minutes until tender, season with salt.

To serve, place the leeks on the base of the plate, add the mushrooms and finish with the bell peppers

MAIN COURSE

Roasted duck legs, orange & Grand Marnier glaze with basil and celeriac sandwich

Ingredients:

8 duckling legs,

200ml of Grand Marnier liqueur,
the juice of 4 fresh oranges,
200g of butter,
100g of plain flour,
100g of fresh egg white,
½ teaspoon of ground white pepper,
80g of sugar,
2 tablespoon of chopped fresh basil,
6 medium sized parsnips,
1 litre of vegetable stock, salt to taste.

Method:

Bring the vegetable stock to boil, peel and cut the parsnips in big chunks, add them to the stock and cook for 8-10 minutes or until tender but not over cooked, drain and mash with 50g of the butter and season if necessary.

Heat the oven to 180°C, season with salt and pepper the legs of duckling. Using a syringe full with Grand Marnier, inject the legs in 3-4 different places, heat a non stick pan to medium-high and pan roast the legs without any fat or oil as the heat will melt the natural fat in the skin. When nicely browned place