



# DUCK BREAST WITH LEBKUCHEN SPICE GRAPE-CHESTNUT SAUCE AND MARROW TOWERS



SERVES 6

## INGREDIENTS

### FOR THE DUCK BREAST

3 duck breasts (about 380 g each)  
5 tablespoons pomegranate molasses (available in Asian markets)  
2 teaspoons lebkuchen spice  
Freshly ground black pepper and coriander seed  
Salt

### FOR THE MARROW TOWERS

1 small orange marrow (about 700 g)  
5 tablespoons olive oil  
1 tablespoon honey  
1 heaping teaspoon cumin  
2 teaspoons sesame seeds  
¼ teaspoon sumac (available in Asian markets)  
½ teaspoon fresh thyme leaves  
Grated peel from 1 organic lemon  
About ½ teaspoon salt  
Freshly ground black pepper

## PREPARATION

Preheat the oven to 180 °C CircoTherm® convection. Using a knife, score the duck breasts crosswise on the fatty sides. Stir the lebkuchen spice into the molasses. Place an oven rack on a baking sheet and arrange the duck breasts on top with the fatty sides up. Brush molasses onto the fatty sides, season with pepper and coriander and refrigerate.

Grease the wells of a 6-muffin tin with 1 tablespoon olive oil. Cut the marrow into quarters, remove the seeds and peel. Slice the flesh (there should be about 400 g) finely using a vegetable slicer.

In a bowl, mix together the marrow slices and the remaining ingredients. Season with black pepper. Fill the muffin tin with this mixture. Place the marrow towers on a rack on shelf level 1. Place the baking sheet with duck breasts on shelf level 3. Cook together for 20 minutes at high steam intensity. In the meantime, briefly braise the finely chopped shallot in a saucepan with olive oil. Add the vegetable stock and simmer for 5 minutes. Add the chestnuts, pomegranate molasses, saffron and butter. Cut the grapes in half and add. Briefly bring the sauce to a boil. Season to taste with salt and a little pepper.



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#### FOR THE GRAPE-CHESTNUT SAUCE

1 tablespoon olive oil  
1 finely chopped shallot  
150 ml vegetable stock  
125 g cooked, vacuum-  
packed chestnuts  
1–2 tablespoons  
pomegranate molasses  
1 small jar saffron threads (0.1 g)  
1 tablespoon butter  
125 g seedless green grapes  
Salt and freshly  
ground black pepper

#### PLUS

1 6-muffin tin  
1 tablespoon barberries, a few  
chili flakes, sesame seeds and  
thyme leaves for garnish

### PREPARATION

Shut off the added steam and set the large grill to 250°C. Broil the duck breasts for about 4 minutes until the skin becomes crisp. Season the duck breasts with salt, let stand briefly and then slice.

Reverse the marrow towers out of the tin, arrange on pre-warmed plates and garnish with barberries, sesame seeds and chili flakes. Serve the sliced duck breast with the sauce.