

SMOKED DUCK BREAST

WITH CARROT & A WHITE PUDDING CRUMB

Inspired by the
flavour profile of
Benromach
Peat Smoke



RECIPE

DEVELOPED BY
2022 MASTERCHEF
FINALIST SARAH RANKIN

INGREDIENTS:

- Duck breast fillets
- Small carrots
- Woodchips
- Chicken stock
- Butter
- Thyme
- 1 shallot
- 1 tbsp Benromach Peat Smoke
- 1 garlic clove
- 1 small white pudding
- Handful rolled oats

- 1.** Pat dry the duck and smoke over wood chips for 10 minutes in a smokebox on a barbecue or in a deep pan with a wire rack.
- 2.** Chop the shallot & garlic and sautee in butter with crumbled white pudding and the rolled oats.
- 3.** Trim and wash the carrots but do not peel unless they are really dirty. Place them in deep-sided frying pan with butter, chicken stock and thyme.
- 4.** Cook them gently with a lid for 20 minutes or until tender. Turn up the heat to reduce the liquid until about 5tbsp of liquid remains.
- 5.** Add 1 tbsp Peat Smoke Benromach and remove from the heat.
- 6.** In a cold pan, place the salted duck fillets skin side down and bring up to a medium heat until the skin is crisp and the fillets are cooked medium.
- 7.** Rest for 5 minutes and add cooking juices to carrot sauce.
- 8.** Cut duck fillet in half and serve with the carrots, oat and white pudding crumb and the reduced sauce.

Visit us at [Benromach.com](https://www.benromach.com)

BENROMACH
SPEYSIDE SINGLE MALT
SCOTCH WHISKY