

Smoked Duck Breast with Crushed New Potatoes and Chive Oil

1. Bring a large pan of water to simmering point. Plunge the chives into the water for 10 seconds (this is most easily done by holding onto the base of the bunch, and dunking in the water, taking care not to burn your fingers) then immediately plunge the chives into a bowl of iced water to stop it from cooking further and to retain its bright green colour. Pat dry on kitchen towel. Bring the water back to the boil.

2. Roughly chop the chives then mix it in a blender with the extra-virgin olive oil.

3. Place the new potatoes in the pan of boiling water and boil until tender.

4. Drain well, allowing to stand for a minute to let any moisture evaporate, then roughly mash with the back of a fork. Add butter and season well with salt and pepper.

5. Place a large circular cake cutter in the centre of each plate. Pack the crushed potatoes into this then carefully remove the cake cutter.

6. Arrange the sliced duck breast across the potatoes and drizzle with the bright green chive oil.

INGREDIENTS

1 large bunch of chives

125ml extra-virgin olive oil

600g/1 5 oz new potatoes

2 generous tablespoons of butter

Maldon sea salt

Freshly ground black pepper

4 small or 2 large smoked duck breasts, sliced on the diagonal

Recipe provided by www.cambridgecookeryschool.com