



*Duck Confit Croquette
Three Brothers Farm Fig Glaze*

<http://threebrothersfarm.com/>

Duck Confit

Ingredients:

<i>2 each</i>	<i>Duck Legs (Maple Leaf-layer pack)</i>
<i>1 bulbs</i>	<i>Garlic (split)</i>
<i>¼ cup</i>	<i>Kosher Salt</i>
<i>1 bunch</i>	<i>Thyme</i>
<i>2 each</i>	<i>Bay Leaves</i>
<i>1 pint</i>	<i>Duck Fat or Salad Oil</i>

Method:

Preheat oven to 275 degrees.

- *Mix aromatics and allow to set for 15 minutes. Pack tightly around the duck legs, cover with parchment paper and refrigerate overnight.*
- *Remove legs from cure and place in medium pot, discarding all liquid produced by curing process.*
- *Cover with duck fat, keeping in mind that fat expands as heated, and place in 275 degree oven for 3-4 hours.*
- *Remove pot from oven then legs from fat (very carefully), strain fat and refrigerate. Remove meat from the bones and discard the bones. Place in the refrigerator until needed.*

- *Reserve the fat.*

Potatoes for the croquette

Ingredients:

<i>4 each</i>	<i>Idaho potatoes</i>
<i>1 cup</i>	<i>Rock Salt</i>
<i>to taste</i>	<i>Sea Salt and Fresh Ground Black Pepper</i>

Method:

- *Preheat an oven to 350 degrees. Place the rock salt in a roasting pan.*
- *Place the potatoes on top of the rock salt and roast for 45 minutes.*
- *When the potatoes are cooked remove from the oven and remove the skin.*
- *Using a box grater shred the potatoes into a bowl.*

Duck Confit Croquettes

Method:

- *Combine the duck meat and potatoes together in a mixing bowl.*
- *Mix thoroughly.*
- *Season to taste with salt and pepper.*
- *Form 2 to 3 ounce cakes with the mixture.*
- *In a large sauté skillet add 3 ounces of the duck fat and heat over medium heat.*
- *Sauté the croquettes until golden brown on both sides.*
- *Once the croquettes are done keep in a warm place.*

To Plate

- *Spoon a little of the Celeste Fig Conserve in the center of an appetizer plate.*
- *Place one of the croquettes on top of the glaze and garnish with fresh basil.*
- *Serve and Enjoy.*