

**Molasses marinated duck breast;**

1tbsp molasses  
1 pc duck breast

**Grand mariner sauce**

1 cup fresh orange juice  
1oz orange zest  
2 oz sugar  
Seasoning to taste

**Duck leg sausages**

1 pc duck leg deboned  
2 clove garlic  
Seasoning to taste  
½ tsp chilli flakes  
2 tbsp all spice powder  
15 gm chopped shallots  
15 gm chopped garlic  
2 oz frozen green peas

**Method:**

- Marinate the duck breast in molasses, season and cook on flat top skin side first till the skin is crispy and cooked medium internally , serve it with grand mariner sauce ( for the sauce reduce the orange juice with sugar and orange zest to half).
- Mince the duck leg with garlic, chili flakes and seasoning, fill the mixture in sausage casein, steam the sausage and finish it on a grill. Serve on a bed of crushed green peas ( saute chopped shallots , garlic in butter add crushed green peas and finish it with touch of chicken stock so that the butter emulsifies in liquid)



## Pan Seared Scallops with Fennel, Tomato Chutney and Saffron Cream Sauce

### **Fennel and Tomato Chutney**

Fennel Diced - 3 Bulbs  
Baby Tomato – 1 lb  
White Vinegar- 150 ml  
Garlic - 1 tsp chopped  
Shallots - 2 tbsp chopped  
Sugar - 7 tbsp

### **Saffron Cream Sauce**

Cream - 1 liter  
Saffron few strands  
White Wine - 200 ml  
Garlic - 1 tsp chopped  
Shallots - 1 tbsp chopped

Scallop - 18 pcs (U-8)

### **Method of preparation:**

- Dice fennel, cook in equal amount mixture of water and vinegar, add seasoning and sugar. Cook on low heat till the fennel is soft, moisture evaporates and the sugar caramelizes the fennel.
- Boil the cream with the saffron strands.
- Chop shallots and garlic; slice the grape tomatoes in half.
- In a sauce pan sauté shallots and garlic till opaque, add white wine, reduce to half then add saffron cream to it.
- Sauté shallots and garlic in a pan, add halved grape tomatoes and softened fennel, adjust the seasoning.
- Place the Scallop on cloth to dry off the moisture. Season and pan sear the scallop till golden brown on outside and still moist from inside.
- Arrange it on the plate as shown in the picture and serve warm.

## Duo Of Lamb

Braised lamb shanks, slow roasted lamb loin, creamy polenta, baby vegetable and red wine jus

### **Braised lamb shanks**

Lamb Shanks	-18 pcs
Carrot	- 2 whole
Celery stalk	- 6 stalk
Onion	- 3 pc
Tomato paste	-5 tbsp
Thyme	-a bunch
Garlic	- 50 gm
Bay leaves, whole peppercorn	
Seasoning to taste	
Red wine	- 100 ml
Veal jus	- 2 litres

- Shallow fry the lamb shanks to golden brown in a pan, take out and arrange in a casserole.
- In the same pan sauté the veg ( carrot, celery, onion and garlic roughly cut in cubes) and add to the pot.
- Deglaze the pan with red wine, add it to the pot of meat and vegetable, also add veal jus, tomato paste, fresh herbs and spices, cover the pot with aluminum foil and let it cook at low heat for approx 2 and half hours.

### **Slow roasted Lamb Loin:**

Debone the loin from rack of lamb, marinate with salt, pepper, chopped garlic and fresh herbs. Pan sear it and cook in the oven till it is cooked medium internally.

## Hot Chocolate Fondant with Spicy Berries and Orange Mascarpone Ice Cream with Passion Fruit Espoma

### **Fondant**

Dark chocolate 600 gm  
Butter 600 gm  
Sugar 300 gm  
Egg yolks 12 pc  
Eggs 12 pc  
Flour 120 gm

Whip whole egg & egg yolks with sugar. Melt the chocolate and butter, add to the egg mixer. Gradually incorporate flour to the mix, rest the mix in the chiller for 10 mins.

### **Ganache**

Dark Chocolate 460 gm  
Water 120 gm

Melt water and chocolate together, pour on silpat and set it in freezer.

### **Espuma**

Cream 500ml  
Passion fruit puree 300 ml  
Gelatin 3 pc

Boil the cream and puree together, add gelatin to it. Put the mixture in the espuma bottle, add CO2 and let it cool in the chiller.

### **Mixed Berry Compote**

Cook the berries with cinnamon, nutmeg powder and a touch of vanilla essence. Serve it chilled.