



# Recipe of the Month

## May – Double Duck Pie

May is when Duck comes into season. Although farmed all year round in the Lincolnshire areas, it's just after Easter and at Christmas when the largest, juiciest birds are available. Traditionally duck is eaten with an orange or plum sauce, however in this recipe we suggest an onion marmalade.

### Ingredients – Serves 4

- 2 tbsp duck fat, for frying (when this is not available use olive oil)
- 1 onion, peeled and sliced
- 3 carrots, sliced
- 150g button mushrooms, sliced
- 1 garlic clove, peeled and chopped
- 3 tbsp tomato purée
- 150ml Madeira wine
- 75g pearl barley
- 400ml game stock
- 100g new potatoes (Jersey Royals are good here – and in season until early June)
- 200g tin duck confit
- 4 duck legs, roasted in duck fat
- 250g shortcrust pastry
- 2 free range egg yolks
- Onion marmalade, to serve

### Method

1. Preheat the oven to 200°C
2. Heat the duck fat in a frying pan and fry the onion, carrots, mushrooms and garlic until soft.
3. Add the tomato purée and cook for 7-8 minutes, until the mixture begins to darken in colour.
4. Add the Madeira wine, pearl barley, stock and potatoes. Bring to the boil, then reduce to a low heat and simmer for 30 minutes.
5. Add the duck confit and stir well to combine.
6. Spoon the mixture into four individual pie dishes and add the potato pieces. Place a duck leg in the middle of each pie dish.
7. Cut a hole in the centre of the pastry circles. Slip each one over the duck legs, so the end of the leg pokes out of the top of the pastry. Secure the pastry around the edges of the pie dish, brush with the egg wash and bake in the oven for 25 minutes, or until golden-brown.
8. Serve the pie in the dish, with onion marmalade on the side.

Turn over for an idea for pudding!

A special adaptation of one of our book's recipes just  
for you...

## Rhubarb Crumble & Vanilla Custard

Our recipe book contains a recipe for apple crumble. Here, we adapt it for May, using rhubarb instead of apples and the custard recipe is one from a 1950's cookbook – with our grandparents' adapting it over the years!



### Ingredients

#### **Crumble**

- 300g plain flour
- Pinch of salt
- 175g brown sugar
- 200g unsalted butter
- Knob of butter

#### **Filling**

- 450g rhubarb, cut into pieces
- 90g caster sugar
- 1 tbsp plain flour
- ½ tsp ground cinnamon
- 3 tbsp water

#### **Vanilla Custard**

- 240ml milk
- 240ml double cream
- 1 vanilla pod
- 1 tbsp cornflour
- 75g caster sugar

### Method – Crumble

1. Preheat the oven to 180°C
2. Place the flour and sugar in a bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.
3. Place the fruit in a large bowl and sprinkle the sugar, flour and cinnamon over it. Stir well being careful not to break up the fruit.
4. Grease a 24cm oven proof dish. Spoon the fruit mixture into the bottom, sprinkle the water in and finally the crumble on top.
5. Bake in the oven for 40-45 minutes until the top is brown and the fruit bubbling.

### Method – Vanilla Custard

1. Combine milk and cream in a small saucepan. Using a sharp knife, split vanilla pod in half lengthways and scrape out seeds. Add pod and seeds to milk mixture. Place over medium heat. Cook, stirring constantly, for 5 minutes or until hot (do not allow to boil). Remove saucepan from heat.
2. Whisk egg yolks, cornflour and sugar in a heatproof bowl until well combined. Remove vanilla pod from milk mixture. Pour hot milk mixture over egg yolk mixture, whisking constantly.
3. Return mixture to saucepan over low heat. Cook, stirring constantly, for 15 to 20 minutes or until custard thickens and coats the back of a metal spoon (do not allow custard to boil, as it might curdle).
4. Serve hot over the crumble.

\*Still using imperial measures? For a range of useful printable conversion charts, visit our website at [www.tastelongridge.com](http://www.tastelongridge.com)