



**Chinese roasted duck with celeriac cream & spiced plums** With fleshy dark plum and cherry notes, the rich, ripe 2013 Polperro Pinot Noir is perfect with this dish.

Refrigerate duck breasts, regularly brushing with a little of remaining glaze, for a further 24 hours.

To make spiced plums, place caster sugar and 1 cup water in a medium saucepan. Stir over a medium heat until sugar dissolves and mixture boils. Add plum cheeks, cinnamon sticks and star anise. Simmer for 5 minutes or until plums are just tender. Remove from heat. Set aside to cool in syrup.

Preheat oven to 200°C. Remove duck breasts from refrigerator. Set aside for 20 minutes to bring to room temperature.

Melt butter in a frying pan over a medium-low heat. Cook Jerusalem artichokes for 10 minutes or until golden. Transfer to a baking dish.

Transfer duck and artichokes to oven. Roast duck for 15 minutes for medium-rare or until cooked to your liking. Cover with foil and set aside for

10 minutes to rest. Roast artichokes for 25 minutes or until golden and soft. Transfer to a serving bowl and sprinkle with sunflower seeds. Keep warm.

Meanwhile, to make celeriac cream, melt butter in a medium saucepan over a medium heat. Cook celeriac, tossing occasionally, for 5 minutes or until light golden. Add enough water to just cover celeriac. Bring to boil. Simmer for 5 minutes or until soft. Drain.

Process celeriac and cream in a food processor until smooth. Season to taste. Transfer to a bowl and keep warm.

Heat reserved hoisin glaze in a small saucepan over a low heat for 2 minutes or until hot. Brush duck with reserved glaze. Slice duck and arrange on plates. Add a spoonful of celeriac cream and garnish with lavender. Serve with spiced plums and roasted artichokes.

*\*Ensure lavender flowers haven't been treated with sprays. >*



FROM LEFT Flocca tablecloth, \$169, from Hale Mercantile Co. 'Catalina' vase, 129, and 'Holm' vase, \$29.95, both from Country Road. Fragmentation bowl by Mollie Bosworth, \$350, from Chinaclay. Rustic timber and metal table, \$695, from Doug Up On Bourke. PURE Wall Flat paint in 'Saxon', \$43 for 1 litre, from Murobond. Flowers by My Violet. For stockist details, see page 137.