

# GLASS of BUBBLY

Champagne & Sparkling Wine Magazine  
ISSUE 13

CELEBRITY INTERVIEWS  
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& more

*Bubbles*  
by the  
**POOL**  
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Hartwell House is a restored 18th-century stately home set in 90 acres of parkland. While the actual building dates from the 17th century, the history of the property itself, once host to the court of Louis XVIII in exile, goes back to Edward the Confessor, almost one thousand years ago.

The restaurant prides itself on serving seasonal British food, sourced locally where possible including from their own orchards and parkland. The large and historic drawing rooms at Hartwell House provide the perfect setting to relax and enjoy a traditional afternoon tea with a glass or two of bubbly.

@hartwellhouse  
www.hartwell-house.com



# Aylesbury Duck

by Daniel Richardson, Chef at Hartwell House

SERVES 4



## Confit legs

1 x Aylesbury duck

1. Prepare the duck by removing the legs from the carcass.
2. Place the legs on a tray and season with salt and thyme and leave over night in the the fridge.
3. Wash off the salt and place in a pan covered in oil, cook them in a cool oven at 90°C for approx 6 hours until the bone twists naturally. Then chill.
4. To serve the legs, cut them in half to give 4 portions and grill to reheat and crisp up the skin.

## Duck breast

1. Remove the breast from the carcasse and de skin and cut each breast in to 2, so to give 4 portions.
2. Place the breast in a vac pac bag and cook at 64°C for 25 minutes in a waterbath.
3. Remove from the bag, dry and colour in a pan.
4. Cut each portion into 4 squares.

## Caramelised onion purée

50g butter

100g thinly sliced onions

1. Sweat off onions in butter with a little salt and cook until soft and caramelised.
2. Blend in food processor, pass through a sieve and season to taste.

## Thai shallots

20 Thai red shallots

105g water

70g salt

**Pan A**

63g water

63g red wine vinegar

42g sugar

1 star anise

**Pan B**

1 sprig thyme

21g shallot glaze

1. Blanch the shallots in *pan A* until cooked refresh then put in *pan B* bring back to the boil cook until almost cooked.
2. Blast chill in the liquor, put in the glaze 1 hour before required.

## Shallot glaze

42g cabernet sauvignon vinegar

1 star anise

17g caster sugar

1. Bring to the boil reduce by 20%.

## Confit shallot for roasting

4 medium shallots peeled

50g Butter

1. Place the shallots and butter in a vac pac bag.
2. Cook at 90°C for 90 minutes in a water bath or until soft.
3. To serve, cut in half and pan fry in butter.

## Confit potatoes

20 1.5cm diced potatoes

100g olive oil

1. Vac pac and cook in a water bath at 90°C for 60 minutes or until just cooked.