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**Preparation time:** 1 hour 30 minutes  
**Cooking time:** 20 minutes



## Ingredients

2 Miral duck breast  
1 sprig mugwort  
100 ml non thickened duck jus  
10 g Arabica Robusta beans

50 ml poultry stock  
100 g beetroot  
Some cumin  
1 dash of white wine vinegar  
20 g butter

1 Williams pear  
150 ml white wine  
40 g sugar  
1 piece of star anise  
1 cardamom seed  
½ Vanilla bean  
0.5 g Xanthazon

100 g chard salad  
20 g butter  
Flaked almonds for garnish

## Preparation

Seal the duck breast together with the mugwort and poach at 62 ° C for 20 minutes in the sous vide water bath of **fusionchef**, remove and sear skin until crisp. Cut into equal pieces. Reduce jus to desired consistency and let the coffee beans steep for 5 minutes, strain and thicken with a bit of arrowroot flour.

Boil beetroot in strongly salted water with cumin and vinegar until soft, peel while warm and cut into 3 mm dice. If desired, glaze in butter. Finely puree the warm beetroot dice with poultry stock in a mixer and season well.

Bring the white wine together with sugar and spices to a boil, set aside for a while and bring it to a boil once more. Thicken slightly with Xanthazon. Cut pear into equal slices, pit and turn into decorative shapes and poach them in the boiling. Steam the chard in the butter and season well.

Cut and arrange the duck breast. Arrange the beetroot dice. Apply the puree and place the pear slices. Garnish with flaked almonds and plate the chard. Crown with coffee jus and serve.

This recipe was generously provided by Heiko Antoniewicz / Image: Ralf Müller.