

ENTRÉE NO. 4

## ENCHANTED CULINARY: A PURPLE HAZE

BY EXECUTIVE CHEF DANIEL SCHICK



TEALEAVES  
ORGANIC EARL GREY WITH LAVENDER

CREATED AT OMNI KING EDWARD HOTEL

### INGREDIENTS

#### A PURPLE HAZE

- 2 Large Duck Breasts | trimmed
- 4 TEALEAVES Organic Earl Grey with Lavender Whole Leaf Pyramid Teabags
- 1 tbsp. Canola Oil
- 1 tbsp. Clarified Butter
- 4 Duck Roulade | 1.5 inch slices | see below
- 0.5 cup Edamame | blanched
- 12 Baby Carrots | blanched
- 2 tbsp. Butter
- Purple Potatoes | see below
- Tomato Tartare | see below
- Blueberry Lavender Jam | see below
- Lavender Sprigs and Baby Carrot Tops
- Radishes | see below
- Purple Potato Crisps | see below

#### BLUEBERRY LAVENDER JAM

- 1 Shallot | minced
- 1 tsp. Canola Oil
- 4 cups Wild Blueberries
- 1 cup Sugar
- 0.5 cup Water
- 2 tbsp. Balsamic Vinegar
- 2 TEALEAVES Organic Earl Grey with Lavender Whole Leaf Pyramid Teabags
- 1 tsp. Lavender Buds
- 0.5 tsp. Salt
- 0.5 tsp. Ground Black Pepper

#### LAVENDER PICKLED RADISHES

- 4 Large Radishes | trimmed and sliced thinly
- 0.5 cup White Wine Vinegar
- 0.5 cup Water
- 2 tbsp. Sugar
- 1 tsp. Lavender Buds
- 1 pinch Salt
- 1 pinch Black Pepper

#### TOMATO TARTARE

- 4 Beefsteak Tomatoes | peeled, seeded, diced
- 0.5 tsp. Salt
- 0.5 tsp. Ground Black Pepper
- 0.5 tsp. Lavender Buds
- 1 tsp. Sugar

#### PURPLE POTATOES

- 0.5 Lb Purple Potatoes
- 2 TEALEAVES Organic Earl Grey with Lavender Whole Leaf Pyramid Teabags
- 1 L Water
- 2 tsp. Salt
- 2 Thyme

#### DUCK ROULADE

- 2 Legs Duck Confit | removed from bone and shredded
- 0.5 tsp. Finely Grated Lemon Zest
- 0.5 tsp. Finely Grated Orange Zest

#### PURPLE POTATO CRISP

- 1 Purple Potato | very thinly sliced
- 4 oz Clarified Butter
- 1 dash Salt & Pepper

### STEPS

#### A PURPLE HAZE

Heat oil and clarified butter over medium heat. Season smoked duck breasts with salt and pepper and sear on skin side. Transfer to hot oven, cook until medium rare. Remove from heat, keep warm. Cut 4 1½ inch thick slices of roulade and warm in pan with duck breasts. In 1 tbsp butter, heat purple potatoes and season. Spread a thin layer of the tomato tartare. Slice the duck, transfer generous portion on plate. Place the roulade on. Finish with the potatoes, edamame and carrots, warmed and seasoned in 1 tbsp butter. Drizzle blueberry lavender jam. Garnish with lavender sprigs, carrot tops and purple potato crisps. Enjoy!

#### BLUEBERRY LAVENDER JAM

In medium saucepan, sweat shallots in oil over medium heat. Add remaining ingredients and bring to a boil. Reduce heat and simmer until the mixture is reduced. Remove from heat and remove teabags.

#### LAVENDER PICKLED RADISHES

Place sliced radishes in heat proof container and set aside. Bring remaining ingredients to a boil and pour over radishes. Set aside to cool. Refrigerate.

#### TOMATO TARTARE

Put all ingredients in sauté pan. Heat over medium heat until tomatoes begin to release moisture. Continue cooking until excess liquid evaporates. Set aside and keep warm.

#### PURPLE POTATOES

Place potatoes in medium saucepan with remaining ingredients. Bring to a boil over high heat. Reduce heat to a simmer and cook until tender. Using a paring knife, trim potatoes into uniform-shaped "barrels". Set aside and keep warm.

#### DUCK ROULADE

Mix ingredients together. Using cling film, roll mixture into tight log and refrigerate until firm.

#### PURPLE POTATO CRISP

Lay slices of potato on silicone baking sheet, overlapping slightly. Brush with clarified butter and season. Bake at 300°F until potatoes are crisp. Remove from heat and allow to cool completely.

#### SMOKED DUCK

Place duck breasts in a perforated pan. Remove contents from the teabags and set in heatproof dish. Using a blowtorch, char tea until it smokes heavily. Place in container, then top with the pan of duck breasts. Cover tightly with aluminum foil and let sit for 25 minutes. Remove from pan and chill. Discard tea.



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