

## Silver Jubilee Ceylon Ginger Honey & Mint Tea Consomme with Confit Duck Leg Tortellini



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Dilmah Silver Jubilee

### Used Teas



Silver Jubilee Ceylon  
Ginger, Honey &  
mint

### Ingredients

#### Silver Jubilee Ceylon Ginger Honey & Mint Tea Consomme with Confit Duck Leg Tortellini

- 5L Duck Stock
- 2 Large Onions, Peeled and Chopped
- 6 Garlic Cloves Crushed
- 1 Red Chili Chopped
- 100g Fresh Ginger Sliced
- 5 tbsp Honey
- 60g Dilmah Silver Jubilee Ceylon Ginger, Honey and Mint Tea
- 1tbsp Canola Oil



## Clarification

- 1kg Egg White
- 2 Lemon Rind or 1 Chopped Lemon
- 2tbsp Jubilee Ceylon Ginger, Honey and Mint Tea
- 2 Slices Fresh Ginger
- 5 Large Fresh Mint Tea Leaves
- 1/2 Chilli Sliced

## Confit duck leg tortellini (10 portions)

- 3 Duck
- Duck Fat To Cover
- 1tbsp Rock Salt
- 1/2tbsp Crack Pepper
- 30 Wonton Wrappers

## Methods and Directions

### Silver Jubilee Ceylon Ginger Honey & Mint Tea Consomme with Confit Duck Leg Tortellini

- In a pot sweat off the onion, garlic, ginger and chili in the oil for 5 minutes then add the honey and cook for 5 minutes without over caramelizing or burning the honey. Add the duck stock, bring to boil and simmer until reduce by ½. Make sure you skim the top of the stock frequently. Once reduced, pass thru a fine sieve and cool down.

## Clarification

- In a bowl mix all the ingredients together. Put the cold duck stock in a pot, add the egg white mix and put on a low heat. Stirring constantly so that it doesn't catch at bottom until the "Raft" comes up to the surface.
- Turn off the heat and pass thru a really fine clothe to catch all impurity.

## Confit duck leg tortellini (10 portions)

- Mix salt and pepper together then rub the legs with it and marinate for 1hour. Wash off the leg and pat them dry. Put the leg on a tray ,cover with duck fat and cook in oven at 150 for 2 h to 2 ½ or until meat falls off the bone. Cool down and take the meat of the bone. Shred and seasoned to taste.
- Take 30 round wonton wrapper and spoon duck leg mix on each of them. Wet the outside with water and brush, fold as ½ moon and then fold again to obtain a tortellini. Repeat until all 30 are done.
- Keep aside refrigerated.



**To Present:**

- Brew 2 litres for of the jubilee Ceylon, ginger, honey and mint tea for 4 minutes. Pass thru a fine sieve into a pot. Bring to boil and cook the tortellini for about 2 minutes or until the dough is cooked, drain and place into the serving dish. Garnish with a mint tip then pour the hot consommé on top and serve straight away.

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