



# TASMANIAN PEPPERBERRY & PLUM GLAZED DUCK

A sophisticated balance of sweet, tart, and "creeping" heat

This dish features tender, pan-rendered duck breast with a crisp, golden skin, dressed in a luscious glaze of sweet Davidson plum and the signature "creeping heat" of Tasmanian pepperberries. Unlike traditional pepper, the pepperberry offers a complex floral aroma and a vibrant purple hue that bleeds into the rich meat.

- Prep time: 5 mins (plus resting)
- Cook time: 10 mins
- Serves: 2



## INGREDIENTS

- 2 Duck breasts (skin on).
- 1 tbsp Tasmanian Pepperberries, lightly crushed.
- 2 tbsp Davidson Plum jam (or plum conserve).
- 1/2 cup Chicken stock.
- A splash of Gin (optional, for that botanical lift).

## INSTRUCTIONS

- Score: Score the duck skin in a diamond pattern, being careful not to cut the meat. Season with salt and half the crushed pepperberries.
- Render: Place duck skin-side down in a cold pan. Turn heat to medium and cook for 6–8 minutes until the fat has rendered and the skin is crispy.
- Flip: Turn and cook the flesh side for 2–3 minutes. Remove duck and let it rest.
- Deglaze: Pour off excess fat. Add the plum jam, stock, gin, and remaining pepperberries to the pan. Simmer until it thickens into a glossy glaze.
- Serve: Slice the duck and drizzle the vibrant purple sauce over the top.

## Chef's Tips for the Global Traveler

Because some of these ingredients are native to Australia, here are some suggestions to recreate the flavor at home:

- **Tasmanian Pepperberry** is much stronger than black pepper and has a unique "numbing" quality. Start with a little and add more once you know your heat tolerance!
- If you can't find it, use a mix of black peppercorns and a pinch of Szechuan pepper to get that similar "tingle" and heat.

## Wine Pairing: The Red Powerhouse

- **The Choice:** Yarra Valley Pinot Noir
- **Why:** Duck and Pinot are a classic match. The Yarra Valley style offers bright acidity and earthy undertones that cut through the fatty duck skin, while the berry notes of the wine sing alongside the Davidson Plum.

