Coconut Ember Duck

After the Monsoon* | *Four tasting portions* | *Development recipe

Pickled green mango

100 g green mango, 40 ml rice vinegar, 40 ml water, 10 g sugar, 1 g salt. Cut mango into fine strips. Dissolve seasoning in warm vinegar and water. Cool completely, add mango, refrigerate for 20–30 minutes and drain.

Dark-toasted coconut

30 g unsweetened desiccated coconut, 10 g panko, 5 ml neutral oil, 0.5 g salt. Toast coconut dry over medium-low heat until deep gold. Transfer to a cool tray. Toast panko separately in oil, cool and combine with coconut and salt.

Green banana purée

200 g peeled green cooking banana, 80 ml coconut milk, 40 ml blending water, 2 g salt, 5 ml calamansi juice. Steam sliced banana until tender throughout, about 20–30 minutes. Blend hot with coconut milk, water and salt. Sieve and finish with calamansi.

Tamarind-coffee jus

500 ml unsalted gelatin-rich poultry stock, 40 g shallot, 10 g ginger, 20 g bruised lemongrass, 5 ml neutral oil, 20 g seedless unsweetened tamarind purée, 12 g palm sugar, 15 ml espresso, 5 ml fish sauce, 15 g cold butter. Sweat aromatics in oil. Add stock, reduce to about 220 ml and strain. Simmer with tamarind and sugar. Add espresso and fish sauce gradually to taste. Whisk in butter off heat.

Crisp-skinned duck

700 g trimmed skin-on duck breasts, 6 g salt, 0.5 g pepper. Score skin shallowly and season. Start skin-down in a cold heavy pan and raise to medium-low heat. Render until crisp, draining fat as needed. Turn briefly, then finish in a 160°C oven. For this development method verify 75°C at the thickest point for two minutes. Rest skin-up for eight minutes. Weigh and slice.

Plate and taste

Divide duck among four plates. Allow 55–60 g purée, 30 ml jus, 15 g drained mango and 6–8 g crumb per plate. Finish with 2 g coriander leaves across the batch. Keep the skin dry. Taste the jus with the duck before adjusting espresso. Contains wheat, fish and milk. Verify stock ingredients. Kitchen yields and SGD costs await trial.