

Parmentier de Canard aux Marrons, façon La Belle Demeure

For 6 people

5 Confit de canard (duck) thighs - (warm them in a pan/microwave as that will help take the skin off and bones out)

12 medium sized potatoes (I use a type of potato called Agatha or Emeraudes) - cut into rounds but not too thin

3 cloves of garlic - finely chopped

≅ 150 ml single cream

≅ 150g cooked chestnuts (marrons)

≅ 250 ml milk

25g butter - in little chunks

Salt & pepper

Cook from a cold oven @ 200° for a total of 1½ hours

Put all the above ingredients together in the following order (layer by layer);

1. Garlic, a layer of potatoes, some milk, some cream, salt, pepper
2. a layer of potatoes, some milk, some cream, salt
3. the duck in chunks, chestnuts
4. a layer of potatoes, some cream, salt, pepper
5. Knobs of Butter. *(I don't add grated cheese as I don't think it needs it)*

Cover with a sheet of baking parchment paper and bake. Towards the end of the cooking time, uncover and let the top brown a bit (if necessary). To see if it is cooked enough, you should be able to easily slide in a knife. Once you are happy that it is cooked enough, take it out of the oven, cover it with some tinfoil, and let it think about life for a good 10 minutes, as that will give time for the duck and potatoes to reabsorb all the liquid that has been bubbling around it (just like for a roast).

You may want to change the amount of milk & cream depending on whether you like a 'gratin' to be more liquid. I prefer a slightly drier one.

Bon Appétit ! Richard