



**Duck Two Ways – Crisp Skinned Breast, brown butter squash, quince  
Compote Potato Wrapped Duck , spinach-raisin stuffing.....  
cinnamon-juniper**

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**Maple Leaf duck Breast**

Measure – 3pc

Weight – 6 oz

**Method**

With \_ of the duck- score the skin side with a fine cross hatch pattern. Season breasts on both sides with coarse sea salt and cracked black pepper...place breasts in a sauté (carbon steel) pan over med heat skin side down. then turn heat to med-low and cook slowly until fat is rendered and skin is crisp (draining the fat off as needed. To finish...Turn breast to flesh side and place in a 400 F oven until an internal temp of 135..(pink) let rest skin side up for 4 minutes in a warm place.

With the remaining duck, remove the skin and place (skin) into a small saute pan over med-low heat and render the fat from it...strain off the fat and reserve. With the now skinless duck breast---see potato crusted recipe.

**Quince Compote**

## Ingredients

Quince	2 med-	
Ginger root	"	
Reisling wine	-	7oz
White sugar (fine)		1.5oz
Whole cloves	3	
Cardamom seeds	a pinch	
Bay leaf	1	
Salt	a pinch	
Water (acidulated w/ 1 lemon)	2C	

## Method

Peel, \_ & core the quince.

Cut into \_-1/2" pieces (cubes)

Put in acidulated water to prevent oxidization.

Combine the remaining ingredients in

a 1-2qt sauce pan...add the drained quince (reserving the water for later use)

and cook gently over med-low to med heat until the quince has softened.

If needed for consistancy/moisture and 1-2 oz of the reserved acidulated water.

Cool to room temperature.

## Brown Butter Squash

### Ingredients

Butternut Squash (peeled)		10 oz
Chicken Stock	14oz	
Unsalted Cultured Butter		2 oz
Shallots	1t	
parsley		
... <b>Squash continued</b>		
salt		
white pepper		

### Method

Cut squash in half lengthways and slice in \_-3/4" pieces...cook in the chicken stock (lightly salted) until fork tender. Stain and keep warm.

Add butter to a preheated saute pan and cook until the butter goes 'nut brown' add the shallots/buter pull pan from the heat and saute for 20 seconds...add the squash. Mash with a fork. Season with salt and white pepper.

## Potato Crusted Duck

### Ingredients

russet potato	2	8-10oz
egg yolk	1	

AP flour	1T	
thyme, finely chopped	1t	
Duck fat (rendered)	4oz	
Caul fat	20"x20"	
Shallots, chopped fine	1T	
Garlic, chopped fine	1t	
Raisins	4T	
Pinenuts	2T	
Five spice powder	1/3t	
Sherry vinegar	splash	
Spinach (washed and trimmed)	2C	
S&P		
Duck fat		3.5lbs

### Method

Pre-heat duck fat in a med tall sauce pan. In another pan, quickly season and brown both sides of the skinless duck breast...let cool.

Using a box grater, grate potato potato into cold water to rinse...mix with the egg yolk and 1T AP flour

Add chopped thyme and season with salt and pepper.

Lay drained caul fat on work surface and pat dry .

Heat in a saute pan 1/2T duck fat...add shallots, garlic, pinenuts, raisins and 5 spice powder, salt & pepper. ...saute vigorously for a minute, add the vinegar & spinach and let wilt...let cool then squeeze any remaining liquid from the spinach mixture. Stuff into the seasoned cavity of the duck breast.

Place half of the potato mixture on the caul fat...lay the stuffed breast on top...add the remainder of the potato on top. Wrap in 1-2 layers of the caul fat and fat fry at 300F until golden let rest...before slicing.

### Cinnamon-Juniper Duck Jus

#### Ingredients

Brown Duck Stock	2C	
Juniper berries	3	
Cinnamon stick	— (2")	
Mirepoix (shallots, celery, carrot)	1T	
Bay leaf	1	
Salt and pepper	pinch	
Unsalted Butter	1t	

### Method

Place stock, mirepoix & bay leaf in a shallow pan and reduce to sauce consistency.

Once half way add cinnamon and juniper berries (crushed).

Taste for flavour...removing any aromatics if necessary.

Monte with butter, emulsifying it into the sauce.

Season and Strain.

<b>Plating</b>	
Maple Syrup	1oz
Cayenne pepper	1/4t
Chervil	2 sprigs
Cinnamon sticks	4 sticks
Brandy	4oz

### **Method**

Have cinnamon sticks soaking in the brandy

Mold squash onto plate. Slice duck breast and lay across squash. Top the duck with some quince compote and lastly top with chervil

Combine the maple syrup and the cayenne...using a brush 'paint a band in the same shape as the squash on the other side of the plate.

Place \_ of the stuffed duck breast on the maple paint

Spoon the sauce into the center of the plate. Remove the cinnamon from the alcohol, lay on a flame-proof plate and ignite...let fire burn out until aromatic...arrange cinnamon sticks in a crossed pattern to garnish.