

# PAN ROASTED DUCK BREAST

## WITH FIG SAUCE AND BLACK TRUFFLE MASHED POTATOES



Prep time: 10 min | Cook time: 1 hr | Total time: 1 hr 10 min | 6 servings  
Recommended wine pairing: *Dot Wine 2018 Lolita Vineyard Pinot Noir*

### INGREDIENTS

4 duck breast, skin intact, patted dry  
kosher salt  
pepper blend in a peppermill  
1 cup fresh figs, chopped  
1 shallot, diced  
4 pinches dried thyme  
¼ tsp cayenne pepper  
1 cup red wine (preferably pinot or Zin)  
2 lbs baby yellow potatoes, scrubbed clean  
and diced

black truffle oil  
½ + ¼ stick butter, divided  
¼ cup cream  
a small pinch of nutmeg, microplane grated

### GARNISH

flat leaf parsley, minced  
4 figs, halved

### DIRECTIONS

#### PREPARE DUCK

- 1 Season duck breast with salt, pepper, thyme, and cayenne pepper, favoring the skin side but making sure to season both. In a large cast iron pan over high heat, sear duck breast skin-side down, rendering the fat and crisping the skin, approx. 6–10 min.
- 2 Flip breasts over in pan, cover, and turn off heat. Allow to cook slowly in rendered fat. Remove and allow to rest on cutting board for 10 minutes, skin-side up.

#### PREPARE POTATOES

- 3 Boil potatoes in a large pot with water and several pinches of salt. Drain potatoes when cooked.
- 4 Add potatoes back to pot. Mash with ½ stick butter and cream. Season with salt and pepper to taste. Stir in a touch of black truffle oil and a few grates of microplaned nutmeg. Cover.

#### PREPARE SAUCE

- 5 In a small sauce pan, cook shallots in butter with pinch of salt and pepper until translucent. Add figs and warm with shallots.
- 6 Deglaze pan with wine and leave to simmer uncovered.

#### PLATE DISH

- 7 Add ½ cup dollop of mashed potatoes to just right center on plate. Carve breast into ¼ thick slices and place alongside potatoes. Spoon sauce onto duck breast.
- 8 Sprinkle with minced parsley and a few fig halves.