

Roasted Duck Breast

with Sauted Vegetables and Cherry-Chocolate Sauce



INGREDIENTS:

- 8 oz Duck Breast
- 4 oz Raw Cauliflower
- 4 oz Raw Asparagus
- 2 oz Fresh Pitted Cherries
- 1/2 oz Cocoa Powder
- 6 oz Veal Demi
- 6 oz Chicken Stock

DIRECTIONS:

Saute duck breast, skin side down on low heat. (to render fat off skin). Once skin is rendered turn over and roast in oven to desired temp.

Saute raw vegetables in butter till lightly caramelized, deglaze with chicken stock.

In a small saucepan, add your veal demi and bring to a simmer. Add cherries and coco powder.

Pull duck out of oven, thinly slice skin-side down. Plate skin side up with the Cherry Chocolate Sauce and side of vegetables.

Specialty of:

Robert Padilla

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