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**Duck "a l'orange,"
daikon & turnip, dolce
forte sauce**



PROPORTIONS: 4 servings

DUCK BREAST:

2 Rohan Duck breast
1 tsp black pepper mignonette
1 tsp ground Sichuan pepper
1 tsp ground clove
1 tsp ground star anise
1 tsp ground coriander

DUCK JUS:

1 stick butter
½ spanish onion
1 clove garlic
1 tbsp whole black pepper
1 tbsp whole cloves
2 whole star anise
1 tbsp coriander seeds
1 cup fresh orange juice
1 cup white wine
2 cup of veg stock

GARNISH:

Olive Oil
1 large daikon
Balsamic vinegar
½ cup fresh orange juice
1 bunch baby turnips
1 sprig thyme
1 cup of vegetable stock
1 orange
1 cup granulated sugar
2 cups water
½ spanish onion
2 tbsp butter
Duck fat

FINISH:

Zest orange confit
Micro greens
1 quart duck dolce forte jus (see recipe)

INSTRUCTIONS

DUCK BREAST:

1. Trim duck breasts as necessary, removing the extra fat. Score the skin side of the breast diagonally with a knife.
2. In a small bowl, mix the spices (black pepper, Sichuan pepper, clove, star anise & coriander). Season both sides of the duck breasts with the spice mix. Reserve in a plate in the fridge for at least 30 minutes. Note: Bring the duck back to room temperature before cooking.
3. Preheat the oven to 400°F.

4. Heat a large oven-proof sauté pan over medium-high heat. Sear the duck breast, skin side down, for 5 minutes; turn and sear for 5 minutes on the other side. Transfer the pan to the oven and roast for 5 minutes for medium-rare. Transfer the duck breasts to a plate and keep warm.

DUCK JUS:

1. For the duck jus, use the pan you fried the duck breasts in. Peel and mince the garlic clove and 1/2 onion. Return the pan to medium-high heat, add the garlic and onions for a few minutes and add the spices (black pepper, clove, star anise & coriander).

2. Deglaze with orange juice and white wine. Cook to reduce by half. Add the vegetable stock and simmer on low heat until it becomes a glossy thick sauce, about 10 min.

3. Strain the sauce before serving.

GARNISH:

1. Peel the daikons and dice into 1/2-inch thick pieces. Heat oil in a large saucepan over medium heat and sweat the daikons for a few minutes. Deglaze with a dash of balsamic vinegar and orange juice. Cook it until the daikons become tender. Cool down and reserve.

2. Peel the baby turnips following their shapes and cut them into half. Heat oil in sauté pan over medium heat and sweat the baby turnips. Then add the vegetable stock. Cook it until the turnips become tender. Cool down and reserve.

3. Wash and peel the orange. Set the skin aside. Cut orange into wedges. Reserve. Slice the skin into a fine zest. Place the zest into a pan in cold water, bringing it to a boil. Strain the orange zest, place the boiled zest again in cold water, and repeat the process of bringing them to a boil and straining for a total of three times, in order to help remove the bitterness. Prep the syrup by boiling water and sugar until it reaches 140° F, then add the zests and remove for the heat.

4. Peel and mince the onion. Heat a sauté pan with butter and duck fat over medium heat. Add the onions, and stir to coat the onions with the butter and duck fat. Cook for about 10 min.

PRESENTATION:

1. To finish, slice the duck breast in half. Place 1/2 duck breast in each plate, then arrange the daikons, baby turnips, confit onions and add orange zest on top. Serve the duck jus on the side.