

KENNEDY★HAHN

APPLIANCE

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★★★ Prosciutto Rubbed Duck Breast ★★★ with Caramelized Onions and a Light Orange Salad

*Courtesy of Foster Deadman,
Executive Chef, Fratellos, Supple Restaurant Group, Appleton, Wisconsin*

4 servings

Ingredients:

1 teaspoon ground clove
1 teaspoon ground anise
1 teaspoon ground cinnamon
1 teaspoon black pepper
2 teaspoon kosher salt
1 teaspoon olive oil
1 pound fingerling potatoes
2 yellow onions, frenched
4 duck breasts with skin

2 oranges, segmented
1 teaspoon shallots, minced
1 teaspoon garlic, minced
2 cups baby spinach
1 tablespoon extra virgin olive oil
1 tablespoon champagne vinegar
Salt
Pepper

“Prosciutto” rub

Combine ground clove, ground anise, ground cinnamon, black pepper and kosher salt. Set aside.

Duck

Score duck through the skin. Cover liberally with “prosciutto” rub. Heat a large sauté pan with light oil and sear skin side down first. Turn and cook to desired doneness.

Fingerling potatoes

Pre-heat oven to 425 degrees. Cut potatoes in half lengthwise and toss lightly with salt, pepper, and olive oil. Place on cookie sheet and bake for 20 to 25 minutes or until tender. Remove and set aside.

Salad

Segment orange. Toss together shallots, garlic, spinach, oranges, extra virgin olive oil and vinegar. Season with salt and pepper.

Caramelized onions

Peel and french onion. Sauté continuously until a light brown appears at the bottom of the pan. Add a little water to remove and continue this process until onions are browned.

For presentation, mix the browned onions and fingerling potatoes together placing them on the plate first and slightly off center. Then, put the duck on top of the mixture, topped with the salad.

Combine potatoes and onions together, keep warm and set aside.

