

Recipe

CHERRY BASIL ROASTED DUCK BREAST WITH BROWN BUTTER PAPPARDELLE

CHERRY BASIL ROASTED DUCK INGREDIENTS

- 2-4 oz duck breast
- 1/2 cup dried cherries
- 1 garlic clove
- Sprig of thyme
- 2 tbsp basil
- 2 tbsp butter
- Splash of red wine
- Salt and pepper to taste

INSTRUCTIONS

Gently score duck breasts on the fat side. Season both sides with salt and pepper. On a cold pan, place your duck breasts skin/fat side down and turn your pan to medium heat. Slowly as your duck starts to heat, press down to ensure full skin contact for perfectly crispy skin. As the fat starts to render, slowly increase heat until golden brown. Flip and sear the opposite side for 5 minutes. Remove the duck from the pan and add remaining ingredients except basil. Turn heat to low and allow the cherries to hydrate with the duck fat and butter. Add duck back to pan and baste with your cherry butter. Let your duck rest for 5-7 minutes. It should be rare/medium rare. Slice in half or strips and top with the cherry butter and basil.

WINE PAIRING

*Pedernales Cellars
Valhalla*

*Medium-bodied red blend
with notes of blueberries,
cherries, cocoa powder and
dusty leather*



PAPPARDELLE INGREDIENTS

- 6 egg yolks
- 4 whole eggs
- 1.2 lbs "00" pasta flour
- 1 tsp olive oil
- 2 tbsp water
- Salt to taste

INSTRUCTIONS

Whisk all the eggs and water together. In a food processor, combine the flour, salt and olive oil. Add the eggs until a breadcrumb like texture is formed. Knead the dough for roughly 5 minutes. Let rest for 20-30 minutes. Roll into sheets and cut into thick noodles.

Bring 4 quarts of water to boil and add salt. Add pasta to water and return to gentle boil and cook approximately 3-4 minutes or until al dente.



PEDERNALES
TEXAS VALHALLA

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CREDIT: CHEF ANTONIO RUIZ, DUCHMAN FAMILY WINERY



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