



PAN-ROASTED DUCK WITH WILD MUSHROOMS

INGREDIENTS

- ¼ cup crumbled or chopped dried wild mushrooms, such as porcini or morels (about 1 ounce)
- 3 (12-ounce) boneless, skin-on Muscovy duck breasts
- Kosher salt and black pepper
- 1 tsp extra-virgin olive oil
- 2 Tbs unsalted butter
- 2 Tbs all-purpose flour
- ½ cup dry red wine
- 1 large thyme sprig
- 1 bay leaf
- 1 lb sliced cultivated mushrooms, such as king trumpet, oyster or shiitake
- 2 to 3 small garlic cloves, minced
- 3 Tbs roughly chopped flat-leaf parsley

INSTRUCTIONS

1. Rinse dried mushrooms to remove sand or dirt and place in a bowl. Cover with boiling water and let steep for 30 minutes.
2. Lay duck breasts skin-side down on a cutting board. With your fingers, remove the thin tenderloins from the underside of each breast and reserve for sauce. With a sharp knife, trim away any gristle. Turn breasts skin-side up and trim excess fat from the edges. Score the skins in a diamond pattern. Season generously with salt and pepper, transfer to a plate and leave at cool room temperature for 1 hour.
3. Put olive oil in a heavy saucepan over medium-high heat. When hot, add the reserved tenderloins and brown well on both sides. Add butter and flour to pan, and cook, stirring, until mixture is lightly browned, 2 to 3 minutes. Add soaked mushrooms and soaking liquid, and stir well as sauce begins to thicken. Add wine, thyme and bay leaf, turn heat to low, and simmer gently until gravylike, but not too thick, 15 to 20 minutes. Remove and discard tenderloins, thyme and bay leaf. Taste sauce and adjust seasoning. Keep warm. (Sauce may be prepared several hours or up to 2 days in advance.)
4. Set a large cast-iron skillet over medium-high heat. When pan is hot, add duck breasts to skillet skin-side down and let sizzle. Lower heat to medium and cook for about 7 or 8 minutes, making sure skin doesn't brown too quickly. (This will render fat and crisp the skin.) Turn breasts over and cook 3 minutes more for rare (thermometer should read 120 degrees), or 4 to 5 minutes for medium-rare (thermometer should read 125 degrees). Transfer to a warm platter and let rest for 10 minutes.
5. Pour off all but 2 Tbs rendered fat from the pan, and raise heat to medium-high. Add sliced mushrooms and sauté, stirring occasionally, for about 5 minutes, letting them brown nicely. Season with salt and pepper. Turn off heat and stir in garlic and parsley.
6. Slice duck 1/4-inch thick, crosswise at a slight angle, and serve immediately. Each serving should have 4 to 5 slices of duck, a large spoonful of mushrooms and a bit of sauce.

