

Searred Duck with Mushroom Ragout

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 2 people



WINE PAIRING: TORII MOR 2008 OLSON ESTATE
VINEYARD PINOT NOIR

Ingredients:

- 2- 6 oz. duck breast halves
- salt & pepper
- 8 oz. sliced mixed mushrooms (crimini, shitake, portabella, chantrelle, etc.)
- 1-2 cloves garlic, finely minced
- 2 Tbsp. Madeira
- 1 tsp. chopped fresh thyme
- 1 tsp. chopped fresh sage
- ½ tsp. chopped fresh rosemary
- ½ cup chicken stock

Using a sharp knife, make diagonal cuts at ½-inch intervals in the duck skin (not through meat). Repeat, making cuts in the opposite direction, creating a diamond pattern. This is called *scoring*. Scoring the skin prevents the duck breast

from curling up, and allows the fat under the skin to render out, permitting the skin to become crispy. Heat a large skillet over medium heat. Season the duck with salt and pepper on both sides and add to the skillet, skin side down. Cook 5 minutes, or until the skin becomes crispy and brown. Turn over and continue to cook to desired doneness, about 3 minutes for medium-rare. Transfer meat to a low oven to keep warm.

Discard excess fat, leaving 2 Tbsp. in the skillet. Increase heat to medium-high; add mushrooms and cook until browned and juices are released, about 6 to 8 minutes. Add garlic; cook 30 seconds. Deglaze with Madeira, cooking until almost all liquid has evaporated. Add herbs and chicken stock; cook, scraping the bottom of the pan, until liquid is reduced by about half. Stir in any accumulated juices from the duck breasts.

Slice each duck breast on an angle and fan out on a plate. Spoon the mushroom ragout over the duck and serve immediately.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”