Crispy Skin Duck Breast
Crêpe Roulades, Dried Cherry Pinot Sauce

EnRoute Pinot Noir, Russian River Valley, Les Pommiers

by Executive Chef Trevor Eliason

Ingredients

Crispy Skin Duck Breast:
- Olive oil
- 4 duck breasts
- Salt and black pepper, to taste
- 5 thyme sprigs
- 3 whole garlic cloves

Crêpe Roulades:
- 2 ½ cups milk
- 4 eggs
- 1 ½ tablespoons olive oil
- 2 cups flour
- 1 ½ tablespoons salt
- 2 teaspoons nutmeg
- Marin French truffle brie (or your truffle brie of choice)

Dried Cherry Pinot Sauce:
- ¼ cup yellow onion, diced
- 1 leek, diced—white part only
- 1 celery stalk, diced
- 2 shallots, diced
- 2 whole garlic cloves
- 2 thyme sprigs
- 1 bay leaf
- Olive oil
- 2 cups Pinot Noir
- 2 cups chicken stock
- 1 cup veal demi-glace
- ½ cup dried cherries
- 2 cups fresh assorted mushrooms
- 2 tablespoons olive oil
- Salt and pepper, to taste
- 4 scallions
- Sesame seeds, for garnish
- ¼ pound baby arugula

METHOD

Crispy Skin Duck Breast:
Preheat your oven to 300˚F. Bring a sauté pan to medium heat on the stove top, and add olive oil to the pan. Season all sides of the duck with salt and black pepper. Place the duck skin side down in the pan. Cook the duck for 5-6 minutes until the fat renders and the skin becomes golden brown and crispy. Add thyme and garlic cloves. Flip the duck breast over and baste with the rendered fat for one minute. Place the pan, with the duck breast, in the oven for 4-5 minutes, then remove the breast from the pan and allow to rest for several minutes. Next, slice each breast length-wise into five pieces and fan on a plate.

Crêpe Roulades:
To make the crêpe batter, combine milk, eggs and olive oil in a blender-safe bowl and blend for five seconds. Then add the flour, salt and nutmeg. Blend again, then scrape down the sides of the bowl and blend again until the batter is smooth. Let the batter rest for 30 minutes.

Spray two crêpe pans, or two small nonstick sauté pans, with vegetable oil. Use a two-ounce ladle to pour batter into each pan, then move the pans around to coat with batter. Place the pans on the stove over medium heat and cook for one minute or until “lacy” with color. Flip and “kiss” the back side of the crêpe with the pan and pull off the heat onto a parchment-lined sheet pan. Repeat process until you have 12 crêpes. Shingle the crêpes and allow cool. You can make the crêpes a day in advance and store in the refrigerator until needed.

Preheat the oven to 350˚F. Place a cooled crêpe on your cutting board, then lay three slices of truffle brie on top. Cover with a second crêpe and place more slices of truffle brie on top, then cover with another crêpe, making it three crêpes thick. Roll the crêpes and cut into pinwheel rounds, about ½-inch thick, disregarding the ends. Repeat process until you have 12 pinwheels, being careful that they do not unravel. Place side by side in a baking pan to reheat in a 350˚F oven for 5-10 minutes.

Dried Cherry Pinot Sauce:
To make the dried cherry Pinot sauce, first make white mirepoix with the diced onion, leek, celery, shallot, garlic, thyme and bay leaf. Place those ingredients in a medium-sized sauce pan along with some olive oil. Over medium heat, sweat until tender, then cover with two cups of EnRoute Pinot Noir. Let reduce by half, then add two cups of chicken stock and allow that to reduce by half. Add the veal demi-glace. Bring to a simmer, then strain the mirepoix and reserve the remaining liquid in a smaller sauce pot. Add dried cherries to the liquid and simmer until it has reduced to sauce consistency.

Sauté assorted mushrooms in olive oil and add salt and pepper. If you have an indoor grill, turn to medium-high. Cut the tops from the scallions and toss just the white part in a bowl with olive oil, salt and pepper. Grill for a minute to add some nice, toasty grilled scallion flavor to the dish.

To assemble, place three crêpe pinwheels down on each warmed plate, followed by the crispy duck breast. Top with sautéed mushrooms, grilled scallions, a sprinkle of sesame seeds, then spoon the dried cherry Pinot sauce around and garnish with a small bundle of arugula. Enjoy with a glass of EnRoute Pinot Noir. Bon appetit!

Serves 4