

DERBÈS WINES

Duck Breast Dressed with Almond Dragées

Ingredients

(Makes six servings)

- 3 duck breasts
- 6 small apples
- 200 g (7 oz) of almonds dragées
- 1 tablespoon of honey
- 50 grams (-1/2 stick) of salted butter
- 1/2 lemon
- salt and pepper

Peel apples, core, and cut into quarters. Extract the lemon juice. Melt the butter in a pan. Add the apples, honey, and lemon juice. Add salt and pepper, mix, and cook the apples about 15 minutes (until lightly caramelized).

Turn on the oven broiler. Put the dragées in a grinder and grind. Incise the fat of the duck.

Roast the duck breasts in a pan on the fat side about 4 minutes, then turn them, season with salt and pepper, and cook at lower heat for 6 minutes.

Put the duck breasts (skin underneath), in an oven pan and sprinkle with grinded dragées. Broil 3 minutes, then cover with foil and let rest for 3 minutes.

Slice the duck breasts. Set up on a warm plate along with the apples.

Cécile's Notes:

Enjoy with Derbès 2003 Russian River Pinot Noir

