

ENTREE

Seared Duck Breast

Ingredients:

- 1 ea Duck Breast
- 1 tsp Fresh Basil, chiffonade
- 1 tsp Fresh Oregano, chopped
- 1 tsp Garlic, minced
- 2 oz Olive Oil
- to taste Salt and Pepper
- 6 oz Sweet Potato Puree
- 5 oz Fresh Vegetable Medley
- 4 oz Strawberry Serrano Sauce

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 sprig Fresh Basil

Procedure:

1. Score skin of duck breast in a diamond pattern. Coat duck breast in ½ oz. of Olive Oil and sprinkle on basil, oregano and salt and pepper, to taste.
2. Heat sauté pan to high heat and add remaining olive oil. Sear duck on all sides in hot oil. With skin side down coat with 2 ozs. of Strawberry Serrano Sauce. Remove from heat and place in 350° oven for 12 minutes, or until duck reaches medium.
3. Heat 1 tsp. of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste, toss in hot pan until heated throughout.
4. On a platter pipe sweet potato puree down the center of the plate from 12 o'clock to 6 o'clock. Place sautéed vegetables on the 3 o'clock side of the potatoes.
5. Remove duck from oven, let rest for 3 minutes and then cut the breast into 5-6 pieces on a bias.
6. Pour 2 ozs. of Strawberry Serrano Sauce along the 9 o'clock side of the plate and then shingle the pieces of duck over the sauce, leaning on potatoes. Drizzle 2 tsp of sauce on top of breast.
7. Garnish with fresh strawberries and fresh basil.

Strawberry Serrano Sauce

Lyons Strawberry Topping - Item 0034	½ Cup
Serrano Peppers, Fresh Chopped	½ pepper
Chicken Stock	2 Cups
Salt	1 Tbsp.
Black Pepper	1 tsp
Cilantro	1 Tbsp
Garlic, minced	1 Tbsp.
Olive Oil	2 Tbsp.
Corn Starch	2 Tbsp
Cold Water	½ Cup

Heat olive oil in sauté pan. Add garlic and cook for 45 sec., do not burn. Add chopped Serrano peppers and cook for another 45 sec. Mix all remaining ingredients except corn starch and water and add to pan. Bring to a boil for 5 minutes. While sauce is boiling mix corn starch and cold water. Add corn starch mixture to boiling sauce a little at a time until desired thickness is reached. Reduce heat and let simmer for another 5 minutes and serve

