



THE ART & SOUL OF COOKING

Crispy Skin Duck with Mandarin Pancakes

Yield: 4-6 servings

To marinate duck:

- 2 (3/4-pound) boneless Moulard* duck breast halves with skin
- 1/8 teaspoon freshly ground black pepper
- 3/8 teaspoon fine sea salt
- 4 scallions, white and light green parts only, finely chopped
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground ginger
- 1 whole star anise
- 1 Tbsp. mirin
- 1 Tbsp. hoisin sauce

To smoke duck:

- 1 teaspoon Darjeeling tea leaves
- 1 tablespoon fresh cilantro leaves, coarsely chopped

Mandarin Pancakes, recipe follows

Marinate duck:

1. Rinse breasts and pat dry. Using sharp knife, score skin in 1/2-inch crosshatch pattern, taking care not to cut through fat into meat below. Sprinkle breasts with pepper and teaspoon salt.
2. In large bowl, stir together scallions, cinnamon, ginger, remaining 1/8 teaspoon salt, and star anise. Add duck breasts and toss to combine, making sure both breasts are completely covered with mixture. Cover and chill in refrigerator for at least 8 hours or overnight.

Smoke duck:

1. Preheat oven to 350°F.
2. Line bottom of wok and inside of lid with double layer of heavy-duty foil, leaving 3-inch overhang along edges. In small bowl, stir together tea leaves and cilantro. Sprinkle mixture in even layer on bottom of wok and set rack in wok (it should rest about 2 inches from bottom).
3. Heat heavy, 12-inch skillet over moderately high heat until hot but not smoking. Remove duck breasts from marinade and transfer, skin-side down, to skillet. Sear without moving until skin is deep golden brown, about 5 minutes.

Recipe Courtesy of Sur la Table

Sur la Table

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4. Using tongs, transfer breasts, skin side up, to rack in wok, arranging about 1 inch apart. Heat wok over high heat, uncovered, until steady wisps of smoke begin to appear, 5 to 10 minutes. Reduce heat to moderate, then cover wok and, using oven mitts, fold foil overhang from wok and lid together, crimping to seal tightly (foil will be very hot). Smoke duck breasts 10 minutes.

Serve on top of mandarin pancakes with scallion brushes. Drizzle with hoisin sauce to finish