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PAN ROASTED HONEY AND LONG PEPPER CURED BREAST OF DUCK ATOP CHANTERELLE STUFFED APPLE RAVIOLI, LATHERED WITH PINOT NOIR APPLE BLOSSOM HONEY EMULSION

MAKES 4 SERVINGS

TO CURE THE DUCK:

- 1 quart of apple cider
- 1/2 cup honey
- 1/4 cup sea salt
- 1 tablespoon crushed long peppers
- 2 duck breasts, boneless

TO MAKE THE RAVIOLI:

- 2 large greening apples, cut into 16 thin slices across the equator, scrap diced for filling
- 4 tablespoons unsalted butter
- 1 tablespoon minced shallots
- 1 cup cleaned fresh chanterelles, sliced (substitute firm wild mushrooms)
- sea salt
- freshly ground black long pepper
- 2 tablespoons finely grated Parmesan cheese
- 1 tablespoon Turbinado sugar

FOR THE SALAD:

- 2 Honeycrisp apples, cut into fine julienne, scraps used in the emulsion
- 1/2 cup micro arugula
- 2 tablespoons snipped chives

TO MAKE THE EMULSION:

- 2 cups Pinot Noir
- 1/4 cup apple blossom honey
- apple scraps, caramelized and fresh
- 4 tablespoons honey cider vinegar
- 1/2 cup porcini oil

DIRECTIONS

TO CURE THE DUCK:

In a large sauce pan combine the apple cider, ½ cup honey, ¼ cup sea salt and 1 tablespoon of crushed long pepper. Bring to a short boil to combine the essential flavors. Remove from the heat and cool on an ice bath. When cool, add the duck and allow to cure under refrigeration for 8 hours. Remove from the brine and pat dry. In a medium non stick skillet over low heat, render the fat from the skin by cooking very slowly until the skin is mahogany and the fat has melted, about 15 minutes. Remove from heat and reserve at room temperature. Make the filling: In a non-stick skillet, melt 1 tablespoon of the butter over medium high heat. Add the shallots cooking until opaque, about 2 minutes. Add half of the green apple scraps cooking until tender, about 3 minutes. Add half of the mushrooms cooking until browned, about 4 minutes. Remove from heat. Transfer to a food processor and pulse until chopped coarse. Add Parmesan just to combine. Adjust the seasonings with salt and pepper. Reserve for the stuffing.

MAKE THE RAVIOLI:

In a large non-stick skillet, melt 1 tablespoon of butter. Lay the slices of green apple into the hot pan without overlapping. Sprinkle the tops with a little of the sugar. Cook until slightly browned and caramelized. Turn over for only 1 minute so they are cooked, tender but not falling apart. Transfer to butter-rubbed parchment paper (atop a cookie sheet) again without overlapping. Repeat with the remaining slices. Finally add the remaining green apple scraps with 1 tablespoon of the sugar until well caramelized. Transfer to the blender and reserve.

Spoon 1 tablespoon of the filling in the center of 8 apple slices. Lay the remaining apple slices across the filling to form “ravioli.” Reserve until ready to serve.

MAKE THE EMULSION:

In a medium saucepan combine the Pinot Noir and ¼ cup of honey. Bring to a simmer over high heat, cooking until reduced to coat the back of a spoon, about 10 minutes. In the high speed blender with the cooked green apple, add the raw Honeycrisp apple scraps and the vinegar. Puree until smooth. While running, drizzle in the Pinot Noir reduction and porcini oil until emulsified. Adjust the seasonings with salt, pepper and additional wine if necessary.

TO SERVE:

In a preheated 400 degree oven, in an oven-proof skillet place the duck breast cooking until your desired degree of doneness, about 8 minutes for medium-rare. Simultaneously, place the ravioli on the top shelf cooking until thoroughly heated. Remove from the oven when done. Meanwhile, in a medium bowl combine the remaining sliced raw mushrooms, the julienne of both raw apples, the micro arugula and half of the chives. Add the emulsion to coat the salad as necessary. Adjust the seasoning again with salt and pepper. Transfer 2 ravioli to the shared center of a large, warm plate. Slice the duck breast, divide and place atop the ravioli. Spoon a little emulsion over and around the ravioli. Position the salad atop the ravioli. Sprinkle with the chives. Serve.

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