



# DUCK BREASTS

## WITH CRISPY POTATOES & FRISÉE SALAD



**SERVES**

4



**METHOD**

OVEN/STOVETOP



**MINUTES**

90



**DIFFICULTY**

3/10

### INGREDIENTS

1¼ pounds small Yukon Gold potatoes, peeled and sliced 1/2 inch thick  
 1 cup plus 1 tablespoon canola oil  
 1 cup extra-virgin olive oil  
 1 garlic clove, halved  
 2 thyme sprigs  
 4 10-ounce Pekin duck breasts, skin scored in a crosshatch pattern  
**Salt and freshly ground pepper**  
 1 tablespoon white wine vinegar  
 1 tablespoon white truffle oil  
 1 head frisée, very coarsely chopped  
 1/2 cup flat-leaf parsley leaves

Preheat the oven to 250°. Spread the potatoes in a large ovenproof skillet. Add 1 cup of the canola oil along with the olive oil, garlic and thyme and bring to a simmer. Cover and transfer the skillet to the oven. Bake for 45 minutes. Using a slotted spoon, transfer the potatoes to a plate. Discard the garlic and thyme. Reserve the oil for another use.

Heat a large skillet over high heat. Add the duck breasts skin side down and season with salt and pepper. Reduce the heat to low and cook until the skin is deeply golden and crisp. Spoon the fat in the skillet into a heatproof cup as it accumulates. Flip the duck breasts and cook for a few minutes longer on medium heat. Transfer the duck breasts to a cutting board, skin side up, and let rest for 10 minutes before slicing.

Spoon 4 tablespoons of the reserved duck fat into the skillet and heat until shimmering. Add the potato slices and cook over high heat, turning once, until browned and crisp. Drain on paper towels and sprinkle with salt.

In a large bowl, whisk the remaining 1 tablespoon of canola oil with the vinegar and truffle oil and season with salt and pepper. Add the frisée, spinach and parsley and season with salt and pepper. Toss well. Serve the duck slices with the potatoes and salad.



# MOULES FARCIES



**SERVES**

8



**METHOD**

OVEN



**MINUTES**

45



**DIFFICULTY**

2/10

## INGREDIENTS

1/2 cup crushed panko bread crumbs

1/2 cup plus 3 tablespoons extra-virgin olive oil

### Sea salt

1/4 cup minced flat-leaf parsley

1/4 cup freshly grated Parmigiano-Reggiano

2 large garlic cloves, minced

2 pounds large mussels, scrubbed and debearded

1 cup dry white wine

In a small skillet, toast the panko over moderate heat, stirring, until lightly golden, 2 minutes; transfer to a bowl. Stir in 1 tablespoon of the olive oil and season with salt.

In another bowl, combine the parsley with the cheese and half of the garlic. Stir in the 1/2 cup of oil and season the pesto with salt.

In a large, deep skillet or pot, stir the mussels over high heat for 2 minutes. Add the remaining garlic and 2 tablespoons of olive oil and cook for 1 minute. Add the white wine, cover with a tight-fitting lid and cook just until the mussels open, 3 minutes. Drain the mussels and let cool on a baking sheet. Loosen the mussels in their shells and discard the empty half shells.

Preheat the broiler and position a rack about 8 inches from the heat. Spoon the parsley pesto over the mussels and sprinkle with the panko. Broil until the crumbs are golden, about 6 minutes, shifting the pan for even browning, then serve.