# *Roasted Duck Breast with Pecan Purée Paired with Proprietor Reserve 2012 or Cabernet Sauvignon Reserve 2009*

Ingredients for pecan purée:

- 4 oz. unsalted butter
- 2 pounds of pecans
- 8 oz. brown sugar
- 1 tsp. cayenne pepper
- 1 tbsp. hot sauce
- 32 oz. duck or chicken stock, divided
- Pinch of salt

Ingredients for duck breasts:

- 2 cups orange juice
- 2 cardamom pods
- 2 cloves
- 1 tsp. coriander
- 1 tsp. allspice
- 1 cinnamon stick
- 4 duck breasts
- 1 tbsp. olive oil
- 1 1/2 tsp. salt
- 1/4 tsp. black pepper
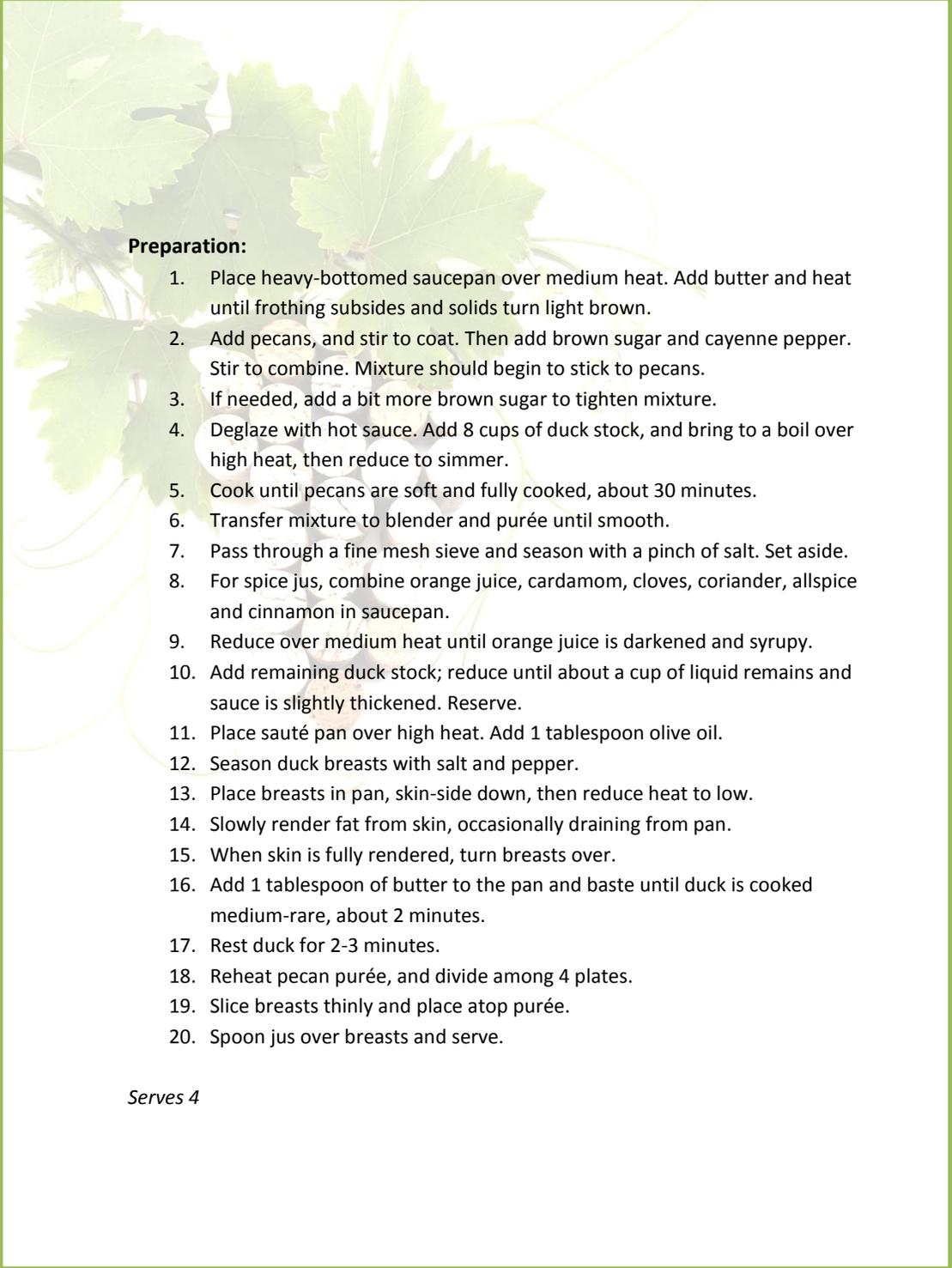
Preparation:

1. Place heavy-bottomed saucepan over medium heat. Add butter and heat until frothing subsides and solids turn light brown.
2. Add pecans, and stir to coat. Then add brown sugar and cayenne pepper. Stir to combine. Mixture should begin to stick to pecans.
3. If needed, add a bit more brown sugar to tighten mixture.
4. Deglaze with hot sauce. Add 8 cups of duck stock, and bring to a boil over high heat, then reduce to simmer.
5. Cook until pecans are soft and fully cooked, about 30 minutes.
6. Transfer mixture to blender and purée until smooth.
7. Pass through a fine mesh sieve and season with a pinch of salt. Set aside.
8. For spice jus, combine orange juice, cardamom, cloves, coriander, allspice and cinnamon in saucepan.
9. Reduce over medium heat until orange juice is darkened and syrupy.
10. Add remaining duck stock; reduce until about a cup of liquid remains and sauce is slightly thickened. Reserve.
11. Place sauté pan over high heat. Add 1 tablespoon olive oil.
12. Season duck breasts with salt and pepper.
13. Place breasts in pan, skin-side down, then reduce heat to low.
14. Slowly render fat from skin, occasionally draining from pan.
15. When skin is fully rendered, turn breasts over.
16. Add 1 tablespoon of butter to the pan and baste until duck is cooked medium-rare, about 2 minutes.
17. Rest duck for 2-3 minutes.
18. Reheat pecan purée, and divide among 4 plates.
19. Slice breasts thinly and place atop purée.
20. Spoon jus over breasts and serve.

Serves 4