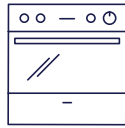


DUCK BREAST & CHEVRE SALAD



SERVINGS

1



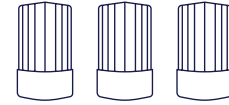
METHOD

BAKE



TIME

40 MINUTES



DIFFICULTY

HARD

Executive Chef Alessandro Corradi combined the DoubleTree Cookie with a local favorite: goat cheese. Alessandro notes that cheese is a highly appreciated food in the area – and adding the DoubleTree Cookie only elevates it further.

INGREDIENTS

DUCK BREAST	4oz
APPLE	½c
LOCAL GOAT CHEESE	1½oz
BUTTER	2TSP
WHITE WINE	2TSP
DOUBLETREE COOKIE DOUGH (STRETCHED WITH A ROLLING PIN TO 12 X 5 CM)	½c
MICRO-GREEN SALAD	¼c
EDIBLE FLOWERS	¼c
ROASTED PEPPER	½c
POTATOES	¼c
ANCHOVY	1
PINE NUTS	1½ TBS
ORANGE-FLAVORED LIQUER	2TSP
SALT AND PEPPER (TO TASTE)	

PROCESS

Bake the potato with salt for about 30 minutes at 355°F. Bake DoubleTree Cookies at 350°F for 10 minutes and allow to cool completely.

CHEVRE: Cut a slice of apple with a horizontal thickness of about 1 cm. Then, in aluminum foil, spice the goat cheese with the white wine, butter, salt and pepper. Close the foil and insert it at 355°F for 10 minutes.

DUCK BREAST: Season the duck skin with salt and pepper. Bake it in a pan and add the orange-flavored liqueur. Bake at 410°F until the central temperature of duck is 127°F. Remove from the oven and leave for 2 minutes to rest.

PLATING: Blend roasted pepper to make a paste. Then place the Cookie in the middle of the plate. Add warm goat cheese and apple. Cut the duck breast into slices and arrange them one after the other. Use the pepper paste, pine nuts, edible flowers and micro greens to garnish and serve.

