



“Stillwater Malbec is one of our favorite wines in the kitchen, so it was exciting to see what we would pair with it. Since we made a great duck dish recently, it seemed like an obvious pairing. After tasting both together, we knew we were onto something.”

*-Executive Chef Seth Fernald*

## FEATURED RECIPE

### **DUCK CONFIT SERVED WITH GNOCCHI, BURRATA AND CHERRIES**



#### **Serves 4**

Duck Confit:

4 duck legs

3 cloves of garlic

3 sprigs of thyme

1 bay leaf

1 bunch of parsley

Zest of 1 orange

3 Tb Light Brown Sugar

1 cup of kosher salt

1 Tb Cracker Black pepper

1 Tb toasted ground Coriander

2.5 cups melted duck fat

#### **Suggested Pairing**

Parisian style Gnocchi

Burrata

Cherries

### **Directions:**

Place all ingredients for the duck confit except duck leg and duck fat into food processor and blend till thoroughly mixed together.

Rub the mixture on the duck legs thoroughly on both sides and place into a pan that has a rack; to allow the duck leg to wick away the water. Let the duck sit in refrigerator uncovered for 24 hours.

After 24 hours preheat oven to 325 F and then rinse duck legs well. Dry duck legs off after and then place into small casserole dish and cover with melted duck fat.

Cover dish with plastic wrap and aluminum foil and bake for 2.5-3 hours or until duck is falling off the bone. Allow duck to cool to room temperature and then shred the meat for dinner.

We prefer to crisp the duck in a sauté pan with a little of the duck fat before serving.

We served this duck with a Parisian style gnocchi, torn burrata, sliced fresh cherries and a 12-year-old balsamic vinegar.