

# SEARED DUCK BREAST

WITH GNOCCHI, CHESTNUTS AND SWEET CHEEKS PINOT NOIR GASTRIQUE

Serves 4

## Roasted Chestnuts

2 cups whole, chestnuts  
Olive Oil  
Salt  
Freshly ground black pepper

## Gnocchi

½ cup kosher salt  
2 russet potatoes  
1 egg yolk  
1/4 cup all-purpose flour  
Pinch of white pepper  
Olive oil or butter, for sautéing

## Oregon Pinot Noir Gastrique

¼ cup honey  
¼ cup red wine vinegar  
8 ounces Sweet Cheeks Pinot Noir

## Duck Breast

4 large duck breast  
Olive Oil  
Salt  
Freshly ground black pepper  
Chopped fresh chives, for garnish

## Directions:

Preheat oven to 450°F. Score each chestnut skin (making an X with a knife on the bottom of each one). Roast the chestnuts on high heat until the skin starts to peel away. Remove from the oven, and allow to cool. Peel each chestnut. Toss with oil, salt, and pepper. Roast for another 5 to 10 minutes. Chop and reserve.

Caramelize the honey in a small stainless steel pot. Deglaze, loosen bits from bottom of pan, with the red wine vinegar, then add the wine. Reduce the mixture to syrup. Reserve and warm.

Preheat the oven to 350° F. Sprinkle half of the salt on a small cookie sheet. Rinse the potatoes and leave them wet. Poke the potatoes with a fork, place them on the cookie sheet and cover with remaining salt. Bake the potatoes for 2 hours, or until tender. Remove the potatoes from the oven, brush off the salt into a small bowl. Reserve the baked salt. Cut the potatoes in half and scoop out while still warm. Mash the potatoes through a food mill into a bowl. Add the yolk, flour a pinch of baked salt and white pepper. Mix together until a dough is formed. Divide the dough into parts. On a floured surface, roll out a section with your hands into a long, thin roll. Cut into three-quarter-inch pieces. Bring a pot of water, seasoned with the baked salt, to a boil. Drop the gnocchi into the water. Cook for about 1 minute, until they float, then remove and reserve. Toss in a pan with olive oil or butter.

Score (Cut slits in) the skin of the duck breasts. Season well with salt and pepper. In a large sauté pan, heat one-half-inch of the olive oil to very hot, almost to the smoking point. Add the duck breast skin-side down and turn the heat down to medium. Cook until the skin is crispy and brown, about 5 to 10 minutes. Turn the breasts over and cook for another 5 to 7 minutes for medium doneness. Remove from the sauté pan. Let the duck rest for 15 minutes. To serve, re-warm the duck in the oven for 1 minute and slice. Serve immediately with a glass of Sweet Cheeks Winery 2008 Vintage Pinot Noir.

**Salud!**