

Recipe Card				
Recipe Name:		Duck Confit Croquettes	Yield:	28 portions
Ingredient	Unit	Amount		
duck fat	oz	1		
all purpose flour	oz	1		
milk	fl oz	16		
thyme sprig	ea	1		
duck confit	lbs	1		
breadding (flour, egg wash, and super fine panko)	as needed			
1	Pull apart confit into much thinner strands. You will most likely also have to run a knife through the confit to chop into smaller pieces.			
2	Make the béchamel. Strain through a chinois.			
3	Mix béchamel and confit together in kitchen aid while béchamel is still warm. Make sure there are no big pieces of confit. Season. Chill the mixture			
4	Use 100 scoop, roll into balls and put in blast freezer. It is easier to bread when they are slightly frozen.			
5	Once breaded, put tray in freezer and allow to completely freeze before putting in ziplock bags.			

Recipe Card				
Recipe Name:		duck leg confit	Yield:	
Ingredient	Unit	Amount		
duck leg (thighs and drumsticks separate)				
duck fat, warmed				
thyme				
bay leaf				
aromatic spices (star anise, cloves, etc)				
1	Dry cure: 1/3 oz salt per lb of duck leg (add thyme and spices as needed)			
2	Rinse off cure and pat dry.			
3	Place in a hotel pan with a lid. Place thyme and other aromatics in between each layer or underneath to impart additional flavor.			
4	Cover with duck fat, cover with lid or tin foil, and cook at 250°F for about 2-4 hours			
5	Let the confit rest in the fat until cool enough to handle			
6	Debone the thighs, lay on between parchment paper on a hotel pan. Cover with a hotel pan and add weight. Press overnight. Cut to size before cooking.			

Recipe Card				
Recipe Name:		Duck, Romesco & Glazed Fall Vegetables	Yield:	
Ingredient	Unit	Amount		
Sear Duck breast				
Sear confit duck leg				
Smoked pepper and butternut romesco sauce				
par cooked fall vegetables				
duck stock				
garlic butter				
lemon juice				
finely chopped parsley				
1	Render duck breast, Season and sear. Throw some thyme and butter in the pan and baste to desired temperature (medium rare to medium)			
2	Sear your pressed confit skin side down until Golden brown.			
3	Sauté your vegetables and deglaze with chicken stock. Mount in garlic butter, parsley and lemon juice to taste to make a rich and sticky glaze. (Vegetables should be cooked in order of doneness. If you are using cauliflower florets or mushrooms, it is best to start with these and cook until tender/roasted and add in your kale until it has wilted and then the rest of your par-roasted vegetables. The stock will heat the remaining vegetables through while you are making your glaze.)			
4	Swirl the romesco sauce into a wide flat bowl with a rim. Place in your seared confit and then plate your vegetables and glaze. You should have about 1-1 ½ oz of “jus” off the vegetables that will make a great sauce. Slice your guinea or duck and serve.			

Recipe Card					
Recipe Name:		garlic butter	Yield:		1 lb
Ingredient	Unit	Amount			
butter, soft	lb	1			
garlic cloves, microplaned	ea	3			
1	Mix to combine, chill and store.				

Recipe Card			
Recipe Name:	Green Apple Soubise	Yield:	4 portions
Ingredient	Unit	Amount	
green apples, peeled and sliced	ea	1	
butter	oz	1	
1	Cook the apples and butter together in a small pot with a lid. Cook until apples are soft and tender without getting any color.		
2	If the apples and butter still have a lot of moisture, cook without lid to evaporate any extra.		
3	Apples should look beurre monte. Puree in blender until smooth, season with salt. This will be served room temperature. Oz per order		

Recipe Card					
Recipe Name:		marinated apples		Yield:	
Ingredient		Unit		Amount	
apples		ea		1	
apple cider vinegar (jean marc)				As needed	
1		Peel and slice apples to desired shapes. Toss with apple cider vinegar, salt and any other flavors you'd like to infuse.			
2		Vacuum seal apples with liquid and store in bag until use.			

Recipe Card				
Recipe Name:		pickled mustard seeds	Yield:	2.25 cups (30 portions)
Ingredient	Unit	Amount		
yellow mustard seeds	cup	0.75		
water	cup	0.75		
apple cider vinegar	cup	0.75		
sugar	oz	4.5		
salt	Tbsp	0.75		
1	Combine all ingredients into a pot and slowly simmer until the seeds have expanded and absorbed most of the liquid.			
2	The seeds should be tender and have a nice pop when you bite down.			
3	Cool and store. If they seem too sticky once they are cool, you can add a little water to adjust to desired texture.			

Recipe Card			
Recipe Name:	Seared Foie Gras, Mustard & Apples	Yield:	
Ingredient	Unit	Amount	
foie gras			
toasted brioche (crust removed)			
green apple soubise			
pickled mustard seeds			
blackberry farms onion jam			
marinated apples			
mustard frills			
1	Clean and slice the foie into ½"-3/4" slices, depending on the size of the lobe. Score each piece.		
2	Get a cast iron or saute pan very very hot. Season both sides of the foie with salt and pepper. Place the foie scored side down into the dry pan.		
3	The pan should smoke and the foie will start releasing some fat. Once the scored side has great color, flip it and baste in its own fat and juices until warm internally.		
4	ASSEMBLE: Toast your brioche with butter until crispy on outside but still soft internally. Spread your toast with apple-onion jam. Place a spoonful of apple soubise on the plate. Place jammed toast on plate. Top toast with foie gras. Mix mustard frills, marinated apples and their juice with some olive oil or a bit of the foie fat to make a garnish salad. Finish the plate with pickled mustard seeds.		

Recipe Card				
	Recipe Name:	Smoked Pepper and Butternut Romesco sauce	Yield:	0.25 quart (4 portions)
Ingredient	Unit	Amount		
roasted red pepper (charred with skins and seeds removed)	ea	0.5		
garlic head (top removed but still intact)	ea	0.25		
shallots	ea	0.5		
butternut squash flesh, roasted	oz	2		
olive oil	fl oz	2		
marcona almonds	oz	1.25		
chili flakes	pinch			
salt	TT			
1	Place peppers, shallots and garlic onto a wire rack and smoke for about 20 minutes.			
2	Place the peppers, garlic and shallots in a pan and cover with the olive oil.			
3	Confit at 300 until the garlic and shallots are tender (about 25 minutes.)			
4	Once tender, strain the oil off and reserve.			
5	Squeeze the garlic cloves from the skin.			
6	Place all ingredients into a blender except for the oil.			
7	Blend until smooth and emulsify in the remaining oil until smooth (you may not use all of it).			
8	Adjust with water if necessary. Season with salt and sherry vinegar and pass through a chinois.			

Recipe Card				
Recipe Name:		Whole Grain Aioli	Yield:	2 cups
Ingredient	Unit	Amount		
whole egg	ea	1		
egg yolk	ea	1		
Dijon mustard	Tbsp	1		
whole grain mustard	oz	3		
lemon juice	Tbsp	1		
neutral oil (grapeseed or canola)	cups	2		
1	Place all ingredients except oil in blender or robot coupe.			
2	Mix until slightly aerated (about 30 seconds,) then slowly stream in the oil until a thick aioli is made.			
3	Season with salt & pepper. Place in a piping bag			