



IMAGE AND RECIPE COURTESY OF : WINEMAG.COM

ROASTED DUCK BREAST

WITH PECAN PURÉE

**SERVES**

4

**METHOD**

STOVETOP

**MINUTES**

75

**DIFFICULTY**

4/10

FOR THE PECAN PURÉE:

1 ounce unsalted butter
 1/2 pounds pecan
 2 ounces brown sugar
 1/4 teaspoon cayenne pepper
 3/4 tablespoon hot sauce
 8 ounces duck or chicken stock
 Pinch of salt

FOR THE DUCK BREASTS:

2 cups orange juice
 2 cardamom pods
 2 garlic cloves
 1 teaspoon coriander
 1 teaspoon allspice
 1 cinnamon stick
 4 duck breasts, 5–8 ounces each
 1 tablespoon olive oil
 1½ teaspoons salt
 1/4 teaspoon black pepper

Place heavy-bottomed saucepan over medium heat. Add butter and heat until frothing subsides and solids turn light brown. Add pecans, and stir to coat. Add brown sugar and cayenne pepper. Stir to combine. Mixture should begin to stick to pecans. If needed, add a bit more brown sugar to tighten mixture. Deglaze with hot sauce. Add half of the stock, and bring to boil over high heat. Reduce to simmer. Cook until pecans are soft and fully cooked, about 30 minutes. Transfer mixture to blender and purée until smooth. Pass through a fine mesh sieve. Season with a pinch of salt. Set aside.

For spiced jus, combine orange juice, cardamom, cloves, coriander, allspice and cinnamon in saucepan. Reduce over medium heat until orange juice is darkened and syrupy. Add remaining duck stock. Reduce until about a cup of liquid remains and sauce is slightly thickened. Reserve.

Place sauté pan over high heat. Add 1 tablespoon olive oil. Season duck breasts with salt and pepper. Place breasts in pan, skin-side down, then reduce heat to low. Slowly render fat from skin, occasionally draining from pan. When skin is fully rendered, turn breasts over. Add 1 tablespoon of butter to the pan and baste until duck is cooked medium-rare, about 2 minutes. Rest duck for 2–3 minutes. Reheat pecan purée, and divide among 4 plates. Slice breasts thinly and place atop purée. Spoon jus over breasts and serve.

SPINACH AND RICOTTA GNUDI

WITH TOMATO-BUTTER SAUCE



SERVES
6



METHOD
STOVETOP



MINUTES
100



DIFFICULTY
6/10

INGREDIENTS

1 stick unsalted butter
2 garlic cloves, smashed
1 small onion, halved
1 bay leaf
Pinch of crushed red pepper
1 28-ounce can diced Italian plum tomatoes, juices reserved
Pinch of salt
2 cups spinach, stems discarded
2 pounds fresh ricotta
4 large eggs, lightly beaten
Pinch of freshly grated nutmeg
1/4 cup freshly grated Parmesan cheese, plus more for serving
2 cups all-purpose flour
Salt and pepper to taste

In a large, deep skillet, melt the butter. Add the garlic, onion, bay leaf and red pepper and cook over moderate heat until the garlic is fragrant. Add the tomatoes and their juices and bring to a boil. Simmer the sauce over low heat, stirring occasionally, until thickened and reduced to 2 1/2 cups, about 1 1/2 hours. Discard the garlic, onion and bay leaf. Season the sauce with salt and keep warm.

Meanwhile, heat a medium skillet. Add the spinach, a handful at a time, and stir over moderately high heat until wilted; transfer to a colander; let cool slightly. Squeeze the spinach dry and finely chop it.

Bring a large pot of salted water to a boil. In a food processor, combine the spinach with the ricotta, eggs, nutmeg, and the 1/4 cup of Parmesan and process until blended. Add the flour in 3 batches, pulsing between additions, until almost incorporated. Scrape the gnudi dough onto a lightly floured work surface and knead 5 to 10 times, until smooth.

Add one-fourth of the gnudi dough to a large, resealable plastic bag; with scissors, cut a 1/2-inch corner from the bag. Working over the boiling water, squeeze the dough through the corner opening and use a knife to cut it into 1-inch pieces. Cook the gnudi over moderately high heat until firm, about 3 minutes. With a slotted spoon or wire skimmer, transfer the gnudi to a baking sheet. Repeat with the remaining dough.

Carefully transfer the gnudi to the tomato sauce and stir lightly to heat through. Spoon into shallow bowls and serve at once, passing more Parmesan at the table.



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2017 LA LUPINELLA CHIANTI DOCG, TUSCANY, ITALY

2018 BIDOLI PINOT GRIGIO DOC, DELLE VENEZIE, ITALY



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SEARED SCALLOPS

WITH JALAPENO VINAIGRETTE



SERVES
4



METHOD
STOVETOP



MINUTES
15



DIFFICULTY
2/10

INGREDIENTS

1 large jalapeno pepper, seeded and membranes removed
1/4 cup rice vinegar
1/4 cup olive oil
1/4 teaspoon Dijon mustard
salt and freshly ground black pepper to taste
1 tablespoon vegetable oil
12 large fresh sea scallops
pinch sea salt
pinch cayenne pepper
2 oranges, peeled and cut in between sections as segments

Seascallops can be pan-seared much like a filet mignon, with the high heat producing a crispy outer crust while leaving the center tender and medium to medium-rare.

Place jalapeno, rice vinegar, olive oil, and Dijon mustard in a blender. Puree on high until mixture is completely liquefied, 1 to 2 minutes. Season with salt and black pepper to taste.

Season scallops with sea salt and cayenne pepper. Heat vegetable oil in a skillet over high heat. Place scallops in skillet and cook until browned, 2 to 3 minutes per side. Transfer to a plate. Garnish scallops with orange segments and drizzle jalapeno vinaigrette over the top.

SEAFOOD PAELLA



2018 LADEIRAS DO XIL GABA DO XIL GODELLO, VALDEORRAS, SPAIN

IMAGES AND RECIPE COURTESY OF: SIMPLYRECIPES.COM

INGREDIENTS

4½ cups chicken stock
1/2 teaspoon saffron threads
1/4 teaspoon salt
3 tablespoons olive oil
1/2 yellow onion, finely chopped
1/2 red bell pepper, finely chopped
3 cloves garlic, finely chopped
6 ounces mild dried chorizo sausage, sliced into thin half-moons
3 cups Spanish Bomba rice
1 14-ounce can fire-roasted diced tomatoes
1 cup frozen green peas
1 pound large shrimp, peeled and deveined, with tails left on
1 pound mussels, rinsed and scrubbed
1 pound littleneck clams, rinsed and scrubbed
1/4 cup chopped parsley

No grill Cook this inside!

Preheat the oven to 350°F.

Begin to cook the paella on top of the stove. Add the seafood, cover the pan tightly with foil and finish cooking in the oven for 6 to 10 minutes or until the rice and shrimp are both cooked through and the mussels and clams are open. Check to see if the bottom has browned and, if not, set the pan over medium heat for a minute or two to allow the bottom layer of rice to caramelize.



Preheat the grill: Heat a gas grill to medium-high heat (375°F), or light a charcoal grill and let burn until the charcoal is covered with gray ash.

Steep the saffron: In a saucepan over medium heat, bring the stock to a boil. Add the saffron and salt. Turn off the heat and let the saffron steep for at least 15 minutes. Taste and add more salt, if needed.

Cook the sofrito base: In a 12- to 14-inch stainless steel skillet or cast iron pan, heat the oil over medium heat on top of the stove. Add the onion and red pepper, and cook for 5 to 7 minutes, or until the onion is translucent. Stir in the garlic and chorizo.

Assemble the ingredients by the grill: On a table next to the grill, set the skillet with the sofrito, the rice, tomatoes, infused stock, salt, peas, shrimp, mussels, and clams.

Begin cooking the paella: Set the skillet with the sofrito on the grill. Add the rice, and cook, stirring often, for 4 to 5 minutes, or until the rice is coated with oil and lightly toasted.

Stir in the stock, tomatoes, and peas. Taste for seasoning and add more salt, if you like.

Spread the rice evenly over the bottom of the pan. Close the grill cover and simmer the rice without stirring for 15 minutes, or until the rice absorbs most of the stock. If the mixture looks dry, pour about 1 cup of hot water over it, but do not stir.

Add the seafood: Nestle the mussels and clams into the rice with the hinge sides up so they release their juices into the rice. Arrange the shrimp around the shellfish.

Cover the pan with foil, close the grill and cook for 6 to 10 minutes longer (depending on the heat of your grill), or until the rice and shrimp are both cooked through and the mussels and clams are open.

Check to see if the bottom is browned: Slip a spatula under the rice and check to see if you have achieved the elusive golden brown socarrat. If not, set the pan over the heat, uncovered, for a few minutes to lightly caramelize the bottom.

Sprinkle with parsley and bring the whole pan to the table for serving.



SERVES
6



METHOD
GRILLING



MINUTES
65



DIFFICULTY
4/10