



CHARRED ROMANESCO

WITH ANCHOVIES AND MINT



SERVES

8



METHOD

OVEN ROASTED



MINUTES

45



DIFFICULTY

2/10

INGREDIENTS

1/2 cup olive oil, divided
 1 large onion, minced
 1 large carrot, minced
 1 celery stalk, minced
 4 Fresno chiles, thinly sliced into rounds, seeded
Kosher salt
 3 pounds Romanesco, cut into florets
 4 anchovy fillets packed in oil, drained
 1/2 cup dry white wine
Freshly ground black pepper
 1/2 cup fresh mint leaves, torn

Heat 1/4 cup oil in a medium saucepan over medium heat. Add onion, carrot, celery, and chiles; season with salt and cook, stirring occasionally, until vegetables are very soft but not brown, 12–15 minutes. Let soffritto cool.

Preheat oven to 450°. Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add half of Romanesco and cook, undisturbed, until deeply browned, about 4 minutes. Transfer to a roasting pan; repeat with remaining 2 tablespoons olive oil and remaining Romanesco. Add soffritto, anchovies, and wine to roasting pan; season with salt and pepper and toss to combine.

Roast, tossing halfway through, until Romanesco is soft and liquid is mostly evaporated, 25–30 minutes; season with salt and pepper and top with mint.

Getting a good, dark sear on the Romanesco is critical to the flavor of the dish—there's a nuttiness when that deep, dark color is achieved.



PAN-SEARED DUCK BREAST

WITH ROASTED GRAPES AND GASTRIQUE



SERVES

4



METHOD

STOVETOP



MINUTES

60



DIFFICULTY

4/10

INGREDIENTS

1/2 cup sugar
2 tablespoons water
1/2 cup red wine vinegar
1/4 cup ruby port
1 star anise pod
4 boneless duck breast halves
Kosher salt to taste
Fresh cracked black pepper
1½ cups halved red seedless grapes
1 teaspoon fresh thyme

Preheat oven to 350°F. In a small saucepan over medium-high heat, cook the sugar and water, swirling gently until the sugar dissolves and the mixture turns a pale golden color. Lift the pan from the heat and pour in the vinegar. Return the pan to the heat and cook until the caramel is melted and smooth. Add the wine and star anise. Simmer for 10 minutes, discard the star anise. Keep the gastrique warm over very low heat until ready to use.

Blot the duck breasts dry. Use a sharp knife to score the fat of each in a diamond pattern, taking care not to cut into the meat. Season both sides of each breast generously with salt and pepper, then place them skin side down in a large, cold skillet. Place the skillet over low heat and cook for 3 minutes. Increase the heat to medium, and continue cooking until the duck begins to sizzle. Continue cooking undisturbed until the skin is browned, crisp, and has rendered most of its fat, 6 to 8 minutes. Spoon off and reserve the fat from the skillet.

Flip over the breasts and cook stovetop until the breast registers 130°F, about 2 minutes on the second side. Transfer breasts to plate, spoon grapes over top. Spoon sauce over top, and serve immediately.