

Ingredients

(SERVES 2)

2 large duck legs, 8 to 10 ounces each, trimmed of fat.
1/2 tablespoon thyme leaves plus 2 whole sprigs.
1/2 tablespoon freshly cracked black pepper
2 cloves garlic, minced.
1/4 ounce dried porcini mushrooms
1 cup boiling water
2 tablespoons extra virgin olive oil
1 ounce pancetta, finely diced.
1/2 medium onion, diced
1/4 cup fennel bulb, diced
1/4 cup carrot, diced
1 bay leaf
1 cup Longboard Dakine Syrah
1 tablespoon balsamic vinegar
1 cup chicken stock



LONGBOARD

VINEYARDS

THYME-BRAISED DUCK

with pancetta & porcini mushrooms

Preheat oven to 325°F

Season the duck with the thyme leaves, pepper and garlic. Cover and refrigerate 4 hours or overnight.

In a small bowl, soak the dried porcini in the cup of boiling water until they are softened, about 20 minutes. Using your fingers, rub away any grit off the mushrooms in the soaking liquid. Drain the mushrooms, reserving the soaking liquid; squeeze any excess liquid from the mushrooms and coarsely chop them. Slowly pour the soaking liquid into a cup, stopping before you reach the grit on the bottom.

Take the duck out of the refrigerator and season the legs on all sides with the salt. heat a large skillet over high heat. Add the olive oil. Place the duck legs in the skillet, skin side down. Cook until the skin is deep golden brown and crispy. Turn the legs, reduce the heat to medium and cook 2 minutes.

Transfer the duck to a Dutch oven, skin side up. Discard half of the fat in the skillet. Heat the skillet over medium heat. Add the pancetta and cook until it is lightly browned. Add the onion, fennel, carrot, thyme sprigs and bay leaf. Cook, stirring often to scrape up all the crusty bits, until the vegetables are browned, about 10 minutes.

Add the wine and vinegar. Turn the heat to high and bring the liquid to a boil. Cook until it is reduced by half, about 6 to 8 minutes. Add the chicken stock and reserved porcini liquid, bring to another boil and turn the heat to low. Simmer for 5 minutes. Add the broth, vegetables and chopped porcinis to the Dutch oven (the liquid should not quite cover the duck; add more stock if necessary). Cover the pan with foil and a lid and place in the oven until duck is very tender, about 2½ hours.

Transfer the duck to a pan and allow it to cool. Shred the duck with your fingers. Strain the broth reserving the vegetables. Skim the top layer of fat from the sauce. Reduce the broth over medium-high heat to thicken. Add the vegetable mixture to the shredded duck and moisten with sauce reduction.

Season to taste with salt and pepper, and serve on baguette slices or crostini.

Chef: Heidi West

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