



# Pan Roasted Duck Breast with Pommes Anna and Green Olive-Thyme Sauce

Ingredients	Yield: 4 Servings			
80 ct Baking Potatoes	4 each			
10% Oil	½ cup			
Peeled Garlic, Sliced Thin	4 each			
Kosher Salt	1 Tbsp			
Cafe Grind Black Pepper	1 Tbsp			
Boneless Duck Breasts	4 each			
10% Oil	2 Tbsp			
Peeled red Pearl Onions, Halved	1 cup			
Green Olive, Halved	1 cup			
Fresh thyme, Stemmed	¼ cup			
Chicken Broth	½ cup			
Glace de Canard	½ cup			

**Preparation Instructions:**

For the Pommes Anna;

1. Peel and shape the potatoes into cylinder shapes. Rinse. On a mandolin, slice the potatoes into 1/16" slices. Cover with a dam towel.
2. In a non-stick saute pan over medium high heat, add 2 Tbsp of 10% oil. Working quickly, lay slices of potatoes clockwise into the pan over-lapping about 1/2". Complete a full circle and then fill the center with a couple of slices.
3. Season with salt, pepper and a couple of this slices of garlic. Repeat the process completing 4 layers total.
4. Continue cooking until a deep golden brown, and then, using a spatula, carefully flip the potatoes preserving the shape. Continue cooking until the other side is golden brown.. Remove and reserve for service.

For the Duck;

1. Season the duck with salt and pepper, and in a saute pan over medium-high heat, place the duck breast fat size down.
2. Cook the duck breast fat side down for 5-8 minutes until well rendered and dark golden brown. Flip the breast over and place the saute pan in a 400F oven and cook the duck for another 3-4 minutes. Remove and let rest.

For the Sauce;

1. In a saute pan over medium heat, saute the onions and olives for 1 minute. Add the thyme, glace de canard and chicken broth. Season and keep warm.

To Serve;

Warm the four Pommes Anna in the oven. Slice the duck breasts into 3/8" slices and arrange. Divide the sauce between The four plates and serve immediately.

Ingredients	Product Brand Name	Maines Product Code #	Amount	
POTATO IDAHO 80 SZ	MARKON	097604	4 each	
OIL BLEND 10% OLVE 90% SOY ZTF	DIVO	370851	½ cup	
GARLIC WHOLE PEELED	MARKON	097210	4 each	
SALT KOSHER	MORTON	340657	1 Tbsp	
SPICE PEPPER BLACK CAFE	CULINARY SECRET	345631	1 Tbsp	
DUCK BRST BNLS SKON SPLIT	MAPLE LEAF	117163	4 each	
OIL BLEND 10% OLVE 90% SOY ZTF	DIVO	370851	2 Tbsp	
ONION PEARL RED PEELED (SO2D)	FRESH	097911	1 cup	
OLIVE GREEN PITTED COCKTAIL	AMBROSIA	274262	1 cup	
HERB THYME FRESH	FRESH	097302	¼ cup	
BROTH CHICKEN	KATYS KITCHEN	289336	½ cup	
GLACE DE CANARD (DUCK)#535 1LB	BONEWERKS	079978	½ cup	

