

Scaloppine di anatra



INGREDIENTS

1 magret of duck,
1/2 cup seasoned flour
4 tbsp. virgin olive oil
1/2 cup dried cherries
1/2 cup grappa
1/2 cup dry red wine
1/2 cup chicken stock
2 tbsp. unsalted butter
2 bunches chives, snipped into 1 1/2 inch pieces

Preparation

Split duck breast in half, lengthwise. Leaving fat on, slice magret on bias until there are six pieces from each breast. Pound each piece to 1/4 inch thick with a meat mallet and dredge in seasoned flour. In a 12 to 14 inch sauté pan, heat oil until smoking. Add duck pieces and sauté until golden brown, without turning. Add cherries, grappa, wine, stock and butter and bring to a boil. Reduce by half, 6 to 7 minutes, and flip duck pieces over. Cook 30 more seconds, sprinkle with chives and serve with braised red cabbage.