

## The Globe

### Address:

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### Pan-Roasted Coriander Duck Breast

4-pound duck  
1 cup chopped celery  
1 cup chopped onion  
1 cup chopped carrots  
red wine  
½ cup ground coriander  
½ cup ground cumin  
5 cloves garlic  
2 shallots, sliced  
sea salt  
½ cup ground juniper  
¼ cup Robiolo cheese  
1 tsp. nutmeg  
12 4" pasta sheets  
egg wash (1 egg beaten with 1 tbsp. water)  
2 cups port wine  
butter  
4 cups spinach

Bone the duck removing the breasts and separating the legs. Reserve the remainder of the duck for making stock.

Roast the duck carcasses with onions, celery, and carrots until well browned. Deglaze the pan with red wine. Add 6 quarts of cold water and simmer for 12 hours. Strain and refrigerate.

Mix coriander, cumin, garlic, shallots, and salt to make a marinade for the duck breasts. Cover the meat side of the breast with the marinade, wrap in plastic wrap and refrigerate for 3-4 hours.

Combine juniper and sea salt and cover the duck legs. Wrap in plastic wrap and refrigerate for 3-4 hours. Rinse off marinade and place legs in roasting pan. Submerge in enough duck fat or vegetable oil to cover and bake at 180° for 4 hours. Remove legs from fat and let cool. Pull meat from bone and combine with Robiolo cheese and

nutmeg. Taste for seasoning. Fill each pasta sheet with a heaping tablespoon of filling. Brush edges of pasta with egg wash and fold pasta over to make a triangle. Set aside, covered, until ready to cook.

To make the sauce, cook port wine down to syrup consistency. Add duck stock and cook down to 4 cups of liquid. Season to taste with salt and pepper.

When ready to serve, boil pasta for 8 minutes. Brush marinade off duck breasts and sear in hot pan skin side down for 6 minutes or until skin is crispy. Turn and cook until duck is just cooked through. Melt butter and add spinach. When spinach is just wilted, toss in the ravioli and stir to coat. Serve pasta and spinach with duck breast, drizzle with sauce.