

Pappardelle with Duck Breast, Porcini, and Brandy Sauce

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 30 minutes

The Silver Chef - "Cooking Isn't Rocket Science...Baking Is Chemistry"

Main Dishes

Recipe adapted by Greg Strahm from Lynora's Italian Restaurant

This recipe is my recreation of a dish called Pappardelle All' Anatra. It is on the menu of one of the best Italian restaurants in our area, Lynora's. I had to recreate it from my memory of the flavors on the plate. I did ask but alas I was not able to procure the actual Lynora's recipe. However, after tasting my version, I believe I have come as close as I could get without the luxury of having the actual recipe from the kitchens of Lynora's.



4 duck breasts, skin on but trimmed
1 1/2 cups frozen porcini mushrooms, thawed and chopped (save liquid from thawing)
2/3 cup boiling water
1 pound uncooked pappardelle pasta
1 tablespoon olive oil
1/4 cup finely chopped shallots
1/3 large cloves garlic, minced
1/4 cup dry sherry

1/4 cup cognac
2/3 cup Parmigiano-Reggiano, freshly grated
2/3 cup heavy cream
4 fresh sage leaves, chopped
Parmigiano-Reggiano, shaved for garnishing
salt and freshly ground black pepper, to taste
a drizzle white truffle oil, or black truffle oil
Italian flat leaf parsley, chopped for garnish

1. Score fat on breasts, salt and pepper the duck breasts on each side, then sear them in a medium saute pan on medium-high heat for about four minutes on skin side to render the duck fat and two minutes on skinless side.
2. Transfer duck breasts to a baking sheet and roast in a 400° F oven until internal temp of 135° F. on a meat thermometer (about 15 minutes).
3. Remove from oven, cover and set aside. Duck will be a perfect medium after resting covered for 10 minutes.
4. If using thawed porcini, chop and reserve any liquid created from thawing. SEE NOTES BELOW
5. Cook pasta salted boiling water until al dente.
6. Drain but reserve 1/2 cup of pasta water and set aside.
7. In a large skillet over medium-high heat, heat EVOO and add shallots, and garlic. Sauté 5 minutes, stirring frequently to keep from browning.
8. Add porcini, sherry, brandy, and a heavy pinch of salt. Continue cooking until the liquid evaporates.
9. Slice duck breast into 1/4 inch slices
10. Add cooked pasta, 1/4 cup reserved cooking liquid and the reserved porcini liquid, 1/3 cup grated parmesan cheese, heavy cream, chopped sage, sliced duck, and salt and pepper to taste.

11. Drizzle with truffle oil and toss.

12. Plate and garnish with a sprinkling of shaved Parmigiano-Reggiano and chopped parsley.

NOTES: If using dried porcini, rinse porcini thoroughly. Combine porcini and 2/3 cup boiling water in a bowl; cover and let stand 30 minutes. Drain in a sieve over a sauce pan. Bring to a boil and reduce by half and reserving 1/4 cup to add to sauce. Chop porcini.