

# THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



## COUNT'S SEARED DUCK BREAST

with Cherry/Pinot Noir Reduction Sauce

### INGREDIENTS:

- 4 duck breast halves, with skin
- salt and ground black pepper
- 2 large finely chopped shallots
- 2 garlic clove, peeled and finely chopped
- Two glasses of **Buena Vista North Coast Pinot Noir**
- 1 cup chicken stock
- 1/2 cup dried cherries, sliced in halves
- 2 tablespoons unsalted butter
- cooked long-grain white rice

1. Preheat oven to 250 degrees.
2. Taste the first glass of **Buena Vista North Coast Pinot Noir**. Think to yourself: "These aromas of raspberry and strawberry will make an interesting counterpoint to the Cherry reduction sauce!"
3. With a sharp knife, make three long shallow cuts about 1/2-inch apart, just through the skin of each half breast.
4. Season the breasts generously with salt and pepper.
5. Heat a large skillet over medium heat, until hot.
6. Place the breasts, skin-side down, in the skillet.
7. Cook for 8 minutes; the skin should be deep golden brown.
8. Turn the breasts and cook for 3 minutes (for medium rare), or longer.
9. Transfer the breasts to a heatproof dish and place in the oven to keep warm.
10. Remove all but two tablespoons of the duck fat from the skillet.
11. Place the skillet over medium heat and add the shallot and garlic.
12. Cook for 1 minute, stirring often, until the garlic is lightly browned.
13. Raise the heat to medium-high and pour the wine and chicken stock into the skillet.
14. Bring to a low boil and cook for 5 minutes to reduce the liquid and thicken it slightly.
15. Add the cherries and cook for 2 minutes.
16. Remove the skillet from the heat and quickly whisk in the butter.
17. Season with salt and pepper to taste.
18. Remove duck breasts from the oven and cut on a diagonal into 1/2-inch slices.
19. To serve, divide the rice among four plates, arrange the duck slices over the rice and spoon the sauce over and around the duck.



**WINE PAIRING:**  
Buena Vista North  
Coast Pinot Noir

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