



Pato con Higos (Braised Duck with Figs in an Orange Sherry Sauce)

Start preparation 2 hours ahead, by soaking dried figs in water.

Serves 4

6 oz. dried figs, stemmed but whole (4 per person)
4 large duck breasts (leave skin on)
3/4 teaspoon salt
3/4 teaspoon ground black pepper
3/4 tablespoon butter
3 tablespoons fine Spanish brandy
Zest (minced) and juice of 1 large orange
(about 1 cup of juice)

Pinch of ground cinnamon
1 cup *oloroso* (or *amontillado*) Spanish sherry
1 cup home-made veal (preferably)
or chicken stock

As a garnish:

3 sections of a fresh orange, without membrane,
per person (about 1 orange)

In a bowl, cover figs with 1 cup boiling water and soak for at least 2 hours. Reserve figs and liquid.

To cook the duck: Pat dry duck breasts; season them with ¼ teaspoon each salt & pepper. In a large skillet or lidded flameproof casserole, heat butter and add breasts, skin side down; pour brandy over and flambé. Keeping heat high, brown duck breasts until skin is crisp; turn them and continue cooking for a few minutes, but make sure the meat is still quite rare. Set duck breasts aside, cover with foil, and keep them warm.

To prepare the sauce: In a blender, purée 4 figs with the orange zest and juice, cinnamon, and remaining ½ teaspoon each salt & pepper. Reserve.

Defat skillet (or casserole) and deglaze it with sherry. Add stock, fig/orange sauce, reserved figs and their soaking liquid. Bring to a boil, reduce heat to medium and cook, uncovered, for about 20 minutes. Remove figs and keep them warm, together with the duck. Reduce sauce, if needed, to about 3/4 cup. Strain sauce through a fine-mesh strainer. Taste for seasoning.

To serve: Pour some sauce on each dish and a duck breast on top, skin side up. Arrange the figs on one side of the duck and the orange sections on the other.

Wine Pairing:

Marimar Estate Cristina Pinot Noir

Recipe from:

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by Marimar Torres