



CHEF ABBY'S TABLE

A BROOKS EXPERIENCE

Braised Spiced Duck, Pumpkin White Bean Puree, Plum-Pinot Noir Sauce Crispy Sage Oil and Roasted Grapes

Serves 4

Braised Duck:

- 4 duck legs
- 1/2 teaspoon cinnamon, ground
- 1/4 teaspoon nutmeg, ground
- 1 teaspoon pepper, freshly ground
- 1 teaspoon coriander, ground
- 1 tablespoon kosher salt
- 1 cup white wine or stock

Preheat oven to 325. Combine all of the spices. Season duck with the spice mixture. Place in a small roasting dish. Pour in the wine or stock and cover. Cook until very tender and easily shreddable. Shred duck and set aside.

Pumpkin White Bean Puree:

- 1 cup pumpkin puree
- 2 cups cannellini beans, cooked
- Kosher salt
- Olive oil

In a blender, puree the pumpkin and beans. Slowly drizzle in enough oil to make a smooth consistency. Salt to taste.

Plum-Pinot Noir Sauce:

- 1 cup plums, chopped
- 1 cup pinot noir
- 1/2 cup homemade barbecue sauce
- 2 teaspoons apple cider vinegar
- 1 tablespoon honey
- Salt to taste

Combine all ingredients in a sauce pan. Cook until plums are very soft. Puree in a blender until smooth. Add little water if needed to achieve sauce like consistency.

Grapes:

- 1 cup red seedless grapes, destemmed
- Olive oil
- Salt

Preheat oven to 400. Place grapes on a baking sheet and drizzle with a little olive oil. Sprinkle with salt. Roast about 5-7 minutes. Grapes should be slightly brown but still in tact.

Sage Oil:

- 1 cup neutral oil
- 1/2 bunch of sage leaves

In a small sauce pan heat oil until hot but not smoking. Add sage and cook until crispy. About 3 minutes. Set aside to cool.

For plating:

Divide pumpkin bean puree among 4 plates in a large dollop in the center of each plate. Place some shredded duck on top. Drizzle with plum pinot noir sauce. Top with a few roasted grapes. Drizzle with some sage oil and a few crispy sage leaves.

Pairing: 2015 Teure Pinot Noir

Abby McManigle, Executive Chef, Brooks Winery

