



Recipes from Chef Jean Pierre Moullé
Former Chef of Chez Panisse Restaurant in Berkeley

Grilled Duck Breast with fried potatoes

Serves 4 to 6

3 whole duck breasts
salt and black pepper
1/2 cup rendered duck fat
1 1/2 pounds Yellow Finn potatoes,
peeled and cut into 1/4-inch cubes

Trim away and set aside the tenderloins from the duck breasts before removing any extra fat or silverskin from the breast. Use a very sharp knife to score the skin in a cross pattern and season the meat all over with salt and black pepper. Set aside to temper before cooking.

Prepare a fire and allow it to burn down to medium or, set a gas grill to medium-high. Grill the breasts, skin side down, for 10 to 15 minutes until the skin is nicely browned and slightly crispy. Turn the breasts over and cook for another 5 minutes before transferring to a plate. The breasts should be medium-rare, or still quite pink, at the center. Let the meat rest for 2 to 3 minutes before placing the breast skin side down and slicing each into 6 to 8 pieces. Arrange the sliced breast meat on a platter and finish by pouring the hot sauce over it.

To make the potatoes, bring a pot of salted water and potatoes to a boil over high heat and cook until they are tender but not falling apart, 10 to 15 minutes. Drain and allow them to sit briefly to dry and cool. Put the remaining 1/2 cup of duck fat in a large cast-iron pan set over medium heat. When the fat is hot, add the potatoes and cook, stirring and tossing regularly, until golden brown, about 20 minutes. Season with salt and the minced garlic