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Duck Recipes

Smoked Duck with Black Truffle Pate en Croute

Chef David De Bernardi

The Rosewood Bistro, Toronto, Canada



Pate Brisee

Ingredients:

3.75 cups flour
.75 tsp salt
.75 lbs butter
3 whole eggs
3 tbsp water

Prep/Directions:

Mix flour and salt together. Cut in butter (like making pie dough). Mix in eggs and water. Roll out to 1/4 in. thick. Let rest in a refrigerator over night.

Smoked Duck Pate

Ingredients:

4 ea. Smoked Duck Breast
3 shallots minced
3 cloves garlic minced
1/2 bunch thyme picked
1 1/2 cups white wine
salt and pepper
black truffle puree to taste

Prep/Directions:

Place all ingredients but the duck in a saucepot and bring to a quick rapid boil for 5 minutes. Let cool. Once cooled marinate the duck over night. Divide the recipe into two equal parts. Cut one half into strips and the other half place in a food processor to puree. Layer in the mold starting with the puree, followed by the strips, alternating until the mold is full.

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