

# Pan Fried Duck Breast

with a berry risotto and roasted almonds



DINE  
OR Dishes

Chef Neil Darmanin

## INGREDIENTS

- 2 duck breasts
- 2 peaches
- 2 shots port
- 1 cup beef stock
- 40g almonds, toasted and crushed
- **60g Asiago Frutti di Bosco**
- 50ml fresh cream
- **160g Eurico Arborio rice**
- 4 cloves garlic, chopped
- ½ onion, finely chopped
- 1/2 cup white wine
- 1 cup beef stock



## METHOD

- 1** In a small pan, cook the chopped onions and garlic in butter until transparent.
- 2** Add the rice and mix well to coat the rice grains in fat.
- 3** Add the wine to the pan and bring to the boil, top with the beef stock and leave to simmer, stirring continuously.
- 4** Meanwhile, season the duck breasts with salt and seal, fat side down first on a well preheated saute pan. Add the peaches cut in quarters, then continue to cook the duck breasts in a pre-heated oven at 180`c for just 9 minutes.
- 5** Once cooked remove the Duck and peaches from the pan before placing the pan on high heat. Add in the port, followed by the beef stock and reduce until you obtain a glossy sauce.
- 6** Once the rice is nearly cooked and the liquid has been absorbed, add the berries and continue to stir.
- 7** Finally add the crushed almonds and fresh cream, adjust with salt and pepper and serve underneath the duck breasts.