



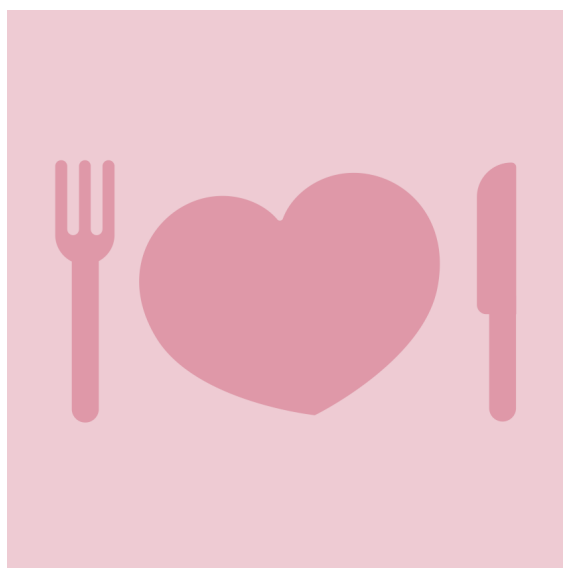
DUCK SCALOPPINI WITH PORCINI AND ROSEMARY SAUCE

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Cooking: 15 minutes



INGREDIENTS

2 duck breast, skin removed and the duck cut in half horizontally and flatten out

½ tbsp olive oil

40g dried porcini, rehydrated in warm water for 10 minutes then roughly chopped

1 tsp capers

1 sprig of rosemary, leaves chopped

2 tbsp Marsala

200mL duck or chicken stock

10g butter

METHOD

1. Heat oil in a large pan.
2. Season the duck with salt and pepper.
3. Sear on each side for 1 ½ minutes and then keep warm on a plate.
4. Add the porcini, capers, rosemary and Marsala.
5. Bring to boil and then add the stock. Reduce by half and then add butter. Stir to combine and then pour over the duck scaloppini.