Seared Duck Breast Asparagus wrapped in French Ham on Sauce Béarnaise Potatoes Dauphinois

Duck Breast:

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Ingredients: 10 duck breasts with skin on Extra virgin olive oil	<u>Prep</u> 1	Daration: With a sharp knife, cut crosswise through the skin without cutting into the meat.
	2	Rub the breasts with olive oil and set aside.
Salt Black pepper	3	About 15 min before serving the entrée, salt and pepper the duck breasts and put them skin down on a hot griddle and sear for about 5 min or until the skin is brown and has released most of the fat.
		Flip over and sear the other side for about 2 minutes. Check for internal temperature of 135 ° F.
	4	Set breasts aside, cover with foil and let them rest for about 5 min.
	I	Duck Sauce:
Ingredients:	Prep	paration:
3 small onions, finely chopped Extra virgin olive oil Aceto balsamico 1 C dry red wine	1	Sautee the onions in the olive oil until translucent, add a swig of the balsamico and mix well. Add the red wine and boil down to half the v olume, add more wine if necessary.
½ C cranberry relish Duck demi glace Chicken broth	2	Add the cranberry relish and reduce.
	3	Add 2 T of the duck demi glace and 1 C of the chicken broth. Reduce the sauce to about 1½ C. Strain through a sieve.
		Asparagus:
Ingredients:	<u>Prep</u>	paration:
6 spears of asparagus/person	1	Cut off the bottom part and steam the asparagus for 2 – 3 min, sprinkling salt over the wet spears.
	2	Throw into iced water to stop boiling.
10 oblong slices of prosciutto	3	Drain, pat dry and roll 6 spears into a slice of the ham. Repeat with the remaining asparagus. Set aside.
	4	About 10 minutes before serving the entrée, place the asparagus packages in a medium hot skillet with olive oil. Sear all around until ham is slightly crisp.

Sauce Béarnaise:

Ingredients:	Prep	Preparation:	
1 Č dry white wine	1	Combine all ingredients in a small sauce pan, boil and	
½ C lemon juice		reduce to about 3/4 C.	
½ C finely diced shallots			
3 T finely chopped fresh tarragon	2	Strain through a sieve.	
Salt, white pepper			
6 egg yolks	1	Beat the egg yolks and put them in a hot double boiler,	
2 sticks of butter in small cubes		beat the béarnaise mix in until it thickens. Add the	
Chopped fresh tarragon		butter piece by piece and keep beating.	
		Add the chopped tarragon to the finished sauce.	

Potatoes Dauphinois

Ingredients:	Preparation:	
1 qt heavy cream 4 garlic cloves, finely chopped 1 sprig fresh rosemary	1	Heat cream in sauce pot, add all ingredients and simmer for about 15 minutes.
Salt, pepper		Strain through a sieve.
1 medium-sized Yukon Gold potato per person, finely sliced 16 oz grated Gruyere cheese 1 pt half½	2	Preheat oven to 425 degrees.
		Layer half of the potato slices in a 10 x 13 baking dish. Add pepper, salt, and freshly grated nutmeg. Sprinkle half of the cheese on top.
		Repeat with remaining potatoes, seasonings and cheese. Pour the cream over and submerge all potatoes. Add some half & half if necessary to cover the potatoes.
	3	Cover dish with foil and bake for about 45 min. Remove foil and bake for another 10 minutes or until top has browned nicely.

Presentation

Have 10 pre-warmed plates ready.

Cut the rested duck breast diagonal in a flat angle into thin slices and arrange them fan-like on one side of the plate. They should be pink inside, at least!

Drizzle some of the reduced duck sauce on part of the meat. Reheat in microwave if needed.

Spoon a nice portion of the scalloped potatoes next to the meat, brown side on top.

Add an asparagus package and drizzle some sauce béarnaise along the top.

Serve immediately.