

# PAN SEARED DUCK BREAST WITH QUERIDA REDUCTION SAUCE



## PREPARE THE DUCK BREASTS:

- Score the skin of the duck breasts in a cross-hatch pattern, being careful not to cut into the meat.
- Season both sides of the duck breasts with salt and pepper

## HEAT THE PAN AND SEAR THE DUCK BREASTS:

- Heat olive oil in a skillet or frying pan over medium-high heat.
- Once the pan is hot, add the duck breasts, skin side down. Cook for about 4-5 minutes until the skin is crispy and golden brown.
- Flip the duck breasts and cook for an additional 2-3 minutes for medium-rare doneness or adjust the cooking time to your desired level of doneness.
- Remove the duck breasts from the pan and set them aside on a plate, covering them with foil to keep warm.

## MAKING THE REDUCTION SAUCE:

- Sauté: Melt 1 tbsp butter in a pan, add 1 minced shallot, and cook until soft.
- Reduce: Add 3/4 cup Querida or other red wine, and one clove of garlic. Bring to a boil, then reduce heat and simmer for 10-15 minutes until reduced by half or more.
- Finish: Remove from heat and whisk in 1-2 tbsp cold butter until melted and smooth.
- Drizzle sauce over duck breast and serve along with a glass of Oso Libre Querida.