

## **Pan Roasted Muscovy Duck Breast** **MountRoyal.com - 1-800-730-3337**

Cilantro, Honey and Pinenut Glaze

1 Cup Chicken Stock

1 Cup White Wine

1 Shallot – Finely Chopped

1.4 Cup Honey

¼ Cup Cilantro

¼ Cup Pinenuts (Toasted)

Salt & White Pepper

Preheat oven to 425 degrees. Score the skin of the duck breast and remove the silverskin from the meat side. Salt and pepper to taste. Place in hot skillet over medium heat and cook skin side down about 7 minutes. Turn breast over and finish cooking in oven (about 7 minutes or until pink like a steak) Let stand 5 minutes before slicing. Add stock, wine, shallot, white pepper and honey together in saucepan and reduce until the liquid thickens slightly. Add pinenuts and cilantro. Salt to taste. Drizzle the glaze over warm sliced Muscovy Duck breast.