

## The Latricières-Chambertin Grand Cru,

Served on the roast duck breast with morel cream, potato and spinach galette

Served at a dinner held at the restaurant Le Caveau des Arches on 17th November 2012 during the Hospices de Beaune wine auction week-end



### INGREDIENTS

4 Barbary duck breasts each weighing 140 g - 20 g duck fat - 40 g dried morel mushrooms - 30 g finely chopped shallot - 30 g butter - 500 ml powdered veal stock - 500 ml crème fraîche - fleur de sel - freshly ground pepper - 400 g potatoes - 300 g spinach (fresh, frozen or canned) - 2 eggs - 20 g butter - 3 tablespoons milk - 1 tablespoon olive oil

Serves 4  
Preparation time : 15 minutes  
Cooking time : 30 minutes

1 Soak the mushrooms overnight or longer. Wash in a mixing bowl, changing the water several times. Cover with cold water and let soak for at least one or two hours. Strain the morels and reserve the soaking liquid, which should be strained through a sieve lined with cheesecloth or a coffee filter in order to remove any sand. Blanch the morels in the strained soaking liquid for approximately ten minutes. Drain and reserve the cooking liquid, which should be strained once again. Reconstitute the powdered veal stock with the strained morel cooking liquid. Melt a knob of butter in a sauté pan and sauté the morels. Add the finely chopped shallot. Moisten with the veal stock and let reduce by one third. Add the crème fraîche and let thicken until the sauce coats the back of a spoon. Keep warm.

2 Peel and grate the potatoes. Remove the stems from the spinach and wash the leaves. Cook the spinach in the butter over very low heat, covered, for 10 minutes. Combine the potatoes, spinach, eggs and milk. Season with salt. Heat the oil in a large non-stick frying pan. Pour in the mixture. Cook over moderate heat for 10 minutes then cover and continue cooking for another ten minutes or so. Slide the galette onto a plate and return it to the frying pan to cook on the other side for approximately 10 minutes uncovered. Both sides should be golden brown.

3 While the potato galettes are cooking, sear the duck breasts in the duck fat then place in a 240°C oven and roast for 6 minutes.

4 When the breasts are cooked, cover and let rest for a few minutes so that the meat is nice and tender.

5 Serve the duck breasts drizzled with the morel sauce and the potato galettes on the side.



### LATRICIERES-CHAMBERTIN Grand Cru

Lovely garnet-red robe. The nose is both delicate and intense, with notes of wild woodland fruity aromas such as blackcurrant, raspberry with a floral rose hint. The mouth's structure is imposing but also supple and silky. The balance is perfect and the finale staggering.

Serve at 17°C (62° F)