

Five Spice Duck Breast with Black Mission Figs and Gorgonzola

Chef Judi Gallagher

Fresh Market has fresh duck breast available year round. This is a wonderful salute to autumn dish that easily work with capon or even venison.

Two duck breasts- boneless, scored (this helps the fat release and brown the skin

Chinese five spice

1 wedge Gorgonzola- crumbled

1 package fresh mission figs, sliced in half

8 shitake mushrooms- stems removed and sliced

1 large portabella mushroom sliced

1 TBSP. butter

1 shallot, minced

3 TBSP> 15-20 year old balsamic

Heat pan to medium high. Score duck breasts and season both sides with Chinese five Spice Powder. Let rest 5 minutes.

Sear duck breasts starting skin side down approximately 4 minutes per side. Let rest 5 minutes before slicing- duck breast should be served medium rare

In a separate bowl- toss figs with gorgonzola and 1 TBSP. aged balsamic and sprinkle with 5 spice powder.

Saute mushroom in melted butter until tender.

Place mushroom on the base of the plate- fan the sliced duck breast and top with fresh figs with gorgonzola or bleu cheese and drizzle with remaining balsamic.