BLACK TRUFFLE RAVIOLES *Duck Breast & Sunchoke Cream*

Serves	Preparation	Cooking time
2	30MIN	20MIN



INGREDIENTS

- **8.8oz Saint Jean black Truffle Ravioles**
- 1 Duck Breast
- 8.8oz Sunchokes
- 3.5 fl. oz. Heavy Cream
- 3 Tbsp. Water
- 3 Tbsp. Balsamic Vinegar
- 1 tsp. Roast Gravy Base
- Salt and pepper

DIRECTIONS

PREPARATION

Step 1 : Sunchoke Cream

- Wash, peel, and dice the sunchokes.
- Cook them in boiling salted water for 15-20 minutes.
- Drain and blend until smooth.
- Add cream, adjust seasoning, and keep warm.

Step 2 : Duck Breast

- Score the fat side of the duck breast in a crisscross pattern. Season with salt and pepper.
- In a skillet, sear the duck breast, fat side down, for 3 minutes over high heat, until the fat is golden and crispy.
- Drain excess fat from the skillet. Flip the duck breast and cook for 3 minutes (or longer, depending on your preferred doneness) over high heat on the other side.
- Cover the duck breast and set aside.
- Deglaze the skillet with water, balsamic vinegar, and the roast gravy base. Set aside.

Step 3 : Ravioles

- Heat a large pot of water.
- When the water begins to simmer, add the ravioles and cook for 2 minutes at a gentle simmer. Do not allow the water to boil.
- Gently remove the ravioles with a slotted spoon.

Step 4 : Plating

- Slice the duck breast and arrange the pieces on the plates.
- Shape quenelles of sunchoke purée and place them alongside.
- Distribute the ravioles evenly.
- Drizzle with a bit of the deglazed sauce and serve immediately.