

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Duck Rillettes

BY CHEF MARTY SLAVIN

Ingredients

4 duck confit legs
(available at most upscale
butcher shops and online
at Amazon)

Duck fat or excellent quality
olive oil as needed. Duck fat
available at Amazon.

Chopped parsley

1 baguette loaf

Duck Directions

Shred meat from confit legs, including the skin.

Place meat in food processor. Pulse while adding duck fat or olive oil until it reaches a creamy, yet chunky consistency.

Serve on crostini's garnished with chopped parsley.

Crostini's Directions

Preheat oven to 425°F.

Thinly slice a baguette. Toss with olive oil and salt until all the baguette slices are coated.

Spread out on a baking sheet, and bake in oven until golden brown, around 10 minutes.



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