

Duck Rilette Crostini

by Chef Ryan Jennings of Max of Eastman Place

Serves Six

Ingredients:

1 head of Garlic
2 Tablespoons Duck Fat
1 Shallot, minced
2 Legs of Duck Confit, shredded
1 teaspoon Mustard Seeds, toasted and ground
1 teaspoon Fennel Seeds, toasted and ground
1 Tablespoon Dijon Mustard
2 Tablespoons Heavy Cream
1 Tablespoon Chives, minced
2 Tablespoons Parsley, chopped
1 Tablespoon Tarragon, chopped
Salt and Black Pepper to taste
6 Slices of Baquette

Procedure:

For the Roasted Garlic:

Pre heat the oven to 375 F.

Trim the top off the head of garlic.

Coat it lightly with duck fat or oil and season with salt and black pepper.

Wrap the garlic in tin foil and roast in the oven for 30-40 minutes until fragrant and soft.

Reserve.

For the Rilette:

In a food processor, combine the roasted garlic cloves, duck fat, shallot, duck confit, mustard and fennel seeds, and Dijon Mustard.

Pulse until combined.

Add the cream and pulse a bit more.

Transfer the mixture to a bowl and fold in the herbs.

Season to taste with salt and black pepper.

Cover the rillettes and chill until ready to serve.

To Serve:

Rub the bread with a little duck fat or olive oil and toast until golden brown.

Divide the rillettes evenly amongst the crostini.

Sprinkle with chives and serve.

Served with Fox Run Blanc de Blancs