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**RECIPE:** Muscovy Duck Breasts with Farro and Cherries

**CREATED BY:** Clink, The Liberty Hotel – Executive Chef Joseph Margate

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*Serves 4*

**Farro:**

**4 T olive oil**

**¼ c shallots, minced**

**1 c Farro**

**1 c dry white wine**

**10 c water**

**½ c mascarpone cheese**

**2 duck leg confit, skin removed, shredded**

**Kosher salt and freshly ground black pepper, to taste**

In a medium sauce pan, bring water to a boil. In a large sauce pan, heat olive oil over medium heat. Add shallots and cook for 1 minute. Add Farro and toast until warm to the touch, stirring occasionally, approximately 5 minutes. Add the white wine and stir until most of the wine is absorbed. Add half the hot water and stir until most of the liquid is absorbed, approximately 10 minutes. Add the rest of the water and stir until absorbed. Add the mascarpone cheese and shredded duck confit. Turn off heat, cover, and set aside to keep warm.

**For the Duck Breasts:**

**2 Muscovy Duck Breasts**

**1 T canola oil**

**½ c brandied cherries**

**1 c chicken stock**

**1 T butter**

**Kosher salt and freshly ground black pepper**

Heat oil in a large skillet over medium-high heat. Season the duck breasts with salt and pepper and put in the pan, skin side down, until skin is crisp, approximately 5 minutes. Turn over duck, and cook 1 more minute. Remove from pan and pour off the fat in a small metal container. Put the pan back on the heat and deglaze with the liquid from brandied cherries. Reduce by half and add the chicken stock. Reduce by half again and reduce the heat to a simmer. Whisk in the butter and check sauce for seasoning. Add the brandied cherries and keep warm.