

## Scaloppine di anatra



### INGREDIENTS

1 magret of duck,  
1/2 cup seasoned flour  
4 tbsp. virgin olive oil  
1/2 cup dried cherries  
1/2 cup grappa  
1/2 cup dry red wine  
1/2 cup chicken stock  
2 tbsp. unsalted butter  
2 bunches chives, snipped into 1 inch pieces

### Preparation

Split duck breast in half, lengthwise. Leaving fat on, slice magret on bias until there are six pieces from each breast. Pound each piece to 1/4 inch thick with a meat mallet and dredge in seasoned flour. In a 12 to 14 inch sauté pan, heat oil until smoking. Add duck pieces and sauté until golden brown, without turning. Add cherries, grappa, wine, stock and butter and bring to a boil. Reduce by half, 6 to 7 minutes, and flip duck pieces over. Cook 30 more seconds, sprinkle with chives and serve with braised red cabbage.