



SEARED FARFETCH'D W/ LEEKS

Serves 4

Equipment: Microwave, large oven-proof skillet, medium skillet, small saucepan, stovetop, oven, tongs.



Rice Cakes:

- 2 cups cooked long grain rice
- 2 tablespoons brown rice flour
- 1 egg
- 2 tablespoons rice vinegar
- 1 tablespoon sugar
- 1 tablespoon kosher salt

Ingredients:

Duck and Leeks:

- 4 duck breasts
- 1 large leek, white and light green parts sliced into 1/2" thick coins
- sugar
- plum wine
- kosher salt
- black pepper

Plum Wine Sauce:

- 1 tablespoon sugar
- 3 tablespoons brown rice flour
- 1 1/2 cups plum wine
- 1-2 tablespoons soy sauce (to taste)
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground ginger
- 1/2 tablespoon sugar

Instructions:

1. Preheat the oven to 400° F
2. Start making the rice cakes by heating a dish with the sugar, rice vinegar, and salt in the microwave on high for about 30 seconds. Place the rice in a mixing bowl and drizzle the vinegar mix over it. Mix thoroughly with your hands. Add the egg and flour and mix again. Form four patties with the rice and set aside.