



Espresso Rubbed Magret Duck Breast by Chef Mimi Woods of The Washington Inn

Ingredients

2 ea. [Fossil Farms Moulard Duck Breast 9 oz.](#)

Espresso Rub

¼ cup chili powder
2 Tbsp. paprika
1 Tbsp. dry mustard
1 Tbsp. coriander
2 tsp. ginger powder

¼ cup fresh espresso grounds
2 Tbsp. brown sugar
1 Tbsp. black pepper
1 Tbsp. oregano
1 Tbsp. salt

Add all ingredients in blender and mix until incorporated. Place extra rub in a sealed container.

Shiitake Bread Pudding

4 cups diced brioche, crusts removed
½ cup Shiitake mushrooms, sautéed
10 oz. half and half
1 tsp. thyme, picked and chopped
2 ea. eggs

1/3 cup dried cranberries
18 oz. heavy cream
1 tsp. parsley, chopped
1 Tbsp + 1 tsp sugar
1 tsp. salt

Directions

Lightly toast brioche cubes in oven to dry slightly. Let cool, mix with all other ingredients. Generously spray 4 oz. molds with cooking spray and fill with pudding mixture about 3/4 full. Bake in a water bath in a 325 degree oven for 25- 30 minutes.

Preheat oven to 450. Season Duck breasts with salt and pepper and score the fat. Place Duck in a hot pan to sear and render out the fat until crispy, then remove from pan. Coat Duck with Espresso Rub. Place back in pan and finish in the oven for 10 minutes until medium rare. Remove, let rest and slice. Serve with a side of sautéed spinach and Shiitake Bread Pudding.