



Orange-Chipotle Glazed Duck with Jasmine Rice

Main Course, Serves 8

Duck:

8 (170-g./6-oz.) duck breasts
 5 cloves garlic, finely chopped
 10 g./2 tbsp. ground cumin
 20 g./4 tbsp. paprika
 325 ml./1 1/3 cups red-wine vinegar
 90 ml./6 tbsp. extra-virgin olive oil
 Salt and pepper, to taste
 475 ml./2 cups freshly squeezed orange juice
 235 ml./1 cup honey
 6 canned chipotle chiles
 Crispy fried leeks for garnish (optional)

Jasmine Rice:

400 g./2 cups jasmine rice
 830 ml./3 1/2 cups chicken stock
 1 bay leaf
 15 ml./1 tbsp. vegetable oil
 Salt and freshly ground pepper to taste

For the Duck:

- Rinse the duck, remove any excess fat and pat dry with paper towels. In a small bowl mix together the garlic, cumin, paprika, 90 millilitres/1/3 cup of the red-wine vinegar, the olive oil, and salt and pepper to taste. Rub the vinegar mixture all over the duck breasts and marinate at room temperature, covered with plastic wrap, for 1 hour.
- Meanwhile, combine the orange juice, honey, remaining 235 millilitres/1 cup vinegar and chiles in a small saucepan. Cook over medium heat until the liquid is reduced by half and you have a thick glaze. Strain through a sieve, discard the chiles and set the glaze aside.
- When ready to cook the duck, preheat oven to 190 degrees C/375 degrees F. In a large oven-proof skillet set over medium-high heat, sear the duck breasts, beginning skin-side down, on both sides until golden-brown, a few minutes per side. Transfer the pan to the oven and cook until medium-rare, about 10 minutes.

For the Jasmine Rice:

- Rinse the rice thoroughly in 3 or 4 changes of water, rubbing the grains between your hands. Drain well.
- In a medium pot set over medium-high heat, bring the chicken stock to a boil. Add the rice, bay leaf, oil, and salt and pepper. Stir, cover the pot, lower the heat and simmer until the rice is tender and the liquid is absorbed, about 20 minutes.

To Serve:

- Brush the orange-chipotle glaze generously over duck. Slice and serve the duck over jasmine rice and surround with seasonal vegetables. Top with crispy fried leeks.

Stephen F's Scallop and Shrimp Ceviche

Appetiser, Serves 8

1/2 kg./1 lb. medium shrimp, shelled and deveined
 1/2 kg./1 lb. sea scallops, cut in 1/2-cm./1/2-in. dice
 180 g./1 cup diced tomatoes
 140 g./1 cup diced peeled cucumber
 60 g./1/2 cup diced red onion
 2 jalapeños, seeded and minced
 1 litre/4 cups fresh lime juice
 25 g./1 cup chopped fresh cilantro leaves
 Salt and freshly ground pepper to taste
 3 oranges, peeled and segmented with all membranes, pith and seeds removed
 2 avocados, peeled, pitted and diced
 2 corn tortillas, cut into thin strips and deep-fried in oil until crisp
 Radicchio leaves for garnish

- Bring a large pot of water to boil and add the shrimp. Cook just until opaque all the way through, about 3 minutes. Drain and cool in a bowl of ice water.
- In a large mixing bowl, combine scallops, shrimp, tomatoes, cucumber, onion, jalapeños and lime juice. Refrigerate for 3 hours.
- Before serving, drain off and discard the lime juice. Stir in the cilantro and season to taste with salt and pepper. Mix in the orange sections and avocado. Divide between martini glasses and garnish with the fried tortilla strips and radicchio leaves.



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