

Chef from the Hood Recipes



Chef:

Luigi Lezzi Owner, with Su Wolford Bar Manager & Arturo Cardenas Executive Chef

Restaurant:

Caffe Portofino in Santa Rosa, California

Recipe:

Anatra alla Puccini!

Ingredients:

Assemble & prep these ingredients:

- 1 sprig fresh rosemary
- 2 cloves garlic, peel & crush
- 1 med. red onion, cut into eighths
- 1 stalk celery, cut into 1 inch lengths
- 1 carrot, cut into 1 inch lengths
- 1/3 cup Sangiovese wine
- 1 cup each of apple & orange juice

. Caffe Portofino's new owner Luigi Lezzi named his
. simple yet flavorful duck (anatra) recipe for the great
. musical genius Giacomo Puccini. Puccini was born in
. Torre del Lago near Lucca, Luigi's former hometown. As
. a boy, Luigi was inspired by Puccini and says, "Puccini
. was known as a Don Juan, a gourmet and a great duck
. hunter. Locals say he wore waders while composing.
. That way, if he spotted ducks from his window on Lake
. Torre, he'd grab his rifle, run out and shoot dinner!" Luigi
. adds that it's not necessary to shoot duck because it's
. readily available at Pacific Market. Recipe for 4.

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. Marinate 4 six ounce duck breasts 2 hours or overnight
. in: 1 cup apple juice; 1 cup Sangiovese wine; 1 sprig of
. fresh rosemary; and 1/4 cup extra virgin olive oil Preheat
. oven to 450°. Season marinated duck breasts with salt &
. fresh ground black pepper, place in a shallow pan and
. roast for 10 to 12 minutes (or until done). Remove duck
. to a plate, keep warm (reserve the drippings in pan).

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. Place herbs & vegetables in pan with drippings, return to
. oven and roast until vegetables are golden (about 15
. minutes). Place the pan of vegetables on the stove top,
. add wine and stir over medium heat to deglaze. Add
. juices and simmer, reducing liquid to 1 cup. Strain sauce
. and pour over warm duck. Serve with bread, salad, a
. good Italian red and Puccini's La Boheme on the stereo.