



### Seared Duck Breast with Grape and Raspberries Sauce

5 Boneless duck breasts, skin scored in crosshatches at room temperature salt  
Freshly cracked black pepper  
8 pcs grape cut into half  
5 pcs raspberries  
120g **HACO Classic Demi-Glace**  
40g butter unsalted

- Sprinkle each duck breasts liberally with salt and pepper. Heat a large cast-iron skillet over medium-low heat, add in the duck skin side down and reduce the heat to low, cooking as the fat slowly renders and the skin become crispy, 8 to 10 minutes, and then flip and continue cooking until a thermometer reads 128 to 130 degrees F when inserted into the thickest part of the breast. (For medium-rare doneness), 5 minutes. Put on a plate or cutting board and allow to rest about 5 minutes. It will carry over cook to about 135 degrees F; don't tent with foil in order to ensure the duck skin will stay crispy.
- Take a small pan adds grape face down over medium low heat until the grape is caramelize and then add in raspberries and **HACO Classic Demi-Glace** into the pan then slowly add in butter.