



## Seared Duck Breast with Grape Demi-Glace

1 Boneless duck breasts, skin scored in crosshatches, at room temperature  
Salt and freshly cracked black pepper  
10pcs grape cut into half  
120g **HACO Classic Demi-Glace sauce**  
30g butter unsalted

### For the duck breasts

- Sprinkle each duck breast liberally with salt and pepper. Heat a large cast-iron skillet over medium-low heat. Add the duck skin-side down and reduce the heat to low, cooking as the fat slowly renders and the skin becomes crispy, 8 to 10 minutes.
- Once the skin is crispy and golden brown, 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. Transfer to a plate or cutting board and allow to rest about 5 minutes. It will carryover cook to about 135 degrees F. Don't tent with foil in order to ensure the duck skin will stay crispy.

### For the sauce

- Take a small pan add the grape face down over medium-low heat until the grape is caramelize, then add the **HACO Classic Demi-Glace sauce** into the pan then slowly add in butter.