

# BAKED ZUCCHINI

## WITH FETA, PRESERVED LEMON BUTTER + CRISPY BREAD

by Kendall-Jackson Estate & Gardens | Chef Justin Wangler + Chef Tracey Shepos Cenami

### INGREDIENTS:

- 4 medium-size zucchinis (about 1½ lb. total), trimmed and halved lengthwise
- 1 small loaf soft French bread
- ½ cup extra-virgin olive oil
- 4 tablespoons unsalted butter, at room temperature
- 2 tablespoons finely chopped preserved lemon rind
- 2 cloves garlic
- ¼ cup fresh oregano leaves
- 1½ tablespoons finely grated lemon zest (about 3 lemons)
- 2 teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 oz good-quality feta cheese in brine, crumbled

### DIRECTIONS:

1. Preheat the oven to 425°F convection (450°F conventional).
2. To prepare the zucchini and bread: Arrange the zucchini halves, cut side up and close together, in a baking dish. Tear enough bread into rustic ½-inch pieces to yield 2 cups. In a medium bowl, toss the bread with the oil.
3. To make the butter: In a food processor, combine the butter, preserved lemon, garlic, oregano, lemon zest, salt, and pepper and process until smooth.
4. To assemble the dish: Generously dot the butter mixture evenly over the zucchini. Top the zucchini evenly with the feta and then with the bread, making sure they remain on top of the squash. Drizzle any oil remaining in the bowl from tossing the bread over the top.
5. To bake and serve: Bake for 15 minutes, until the cheese has browned and the zucchini is tender. Check the zucchini halfway through and rotate the dish 180 degrees if it does not appear to be baking evenly. Serve hot or at room temperature.



### PAIRED WITH:

Jackson Estate Fulton Ranch Chardonnay

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# DUCK BREAST

## WITH CHARRED EGGPLANT + PICKLED BLACKBERRIES

by Kendall-Jackson Estate & Gardens | Chef Justin Wangler + Chef Tracey Shepos Cenami

### INGREDIENTS:

#### FOR THE EGGPLANT PUREE:

- 1 medium eggplant (about  $\frac{3}{4}$  lb.), pierced with a fork
- 1 clove garlic, sliced
- $\frac{1}{2}$  cup extra-virgin olive oil
- 2 slices yellow onion, each  $\frac{1}{2}$  inch thick
- 2 tablespoons bright, fruity red wine (ex. Pinot Noir)
- 1 teaspoon tahini
- Kosher salt

#### FOR THE DUCK:

- 2 whole ducks
- 1 tablespoon rice oil (or other neutral flavored oil)
- Kosher salt

#### FOR THE TOMATO-HERB SALAD:

- Leaves from 1 bunch mint, torn
- Leaves from 1 bunch flat-leaf parsley, torn
- Leaves from 1 bunch basil, torn
- 2 bunches chives, cut into 1-inch lengths
- 2 cups Tiger cherry tomatoes, cut into  $\frac{1}{2}$ -inch-thick rounds
- $\frac{1}{4}$  cup extra-virgin olive oil
- 4 teaspoons sherry vinegar

#### FOR THE PICKLED BLACKBERRIES:

- $\frac{1}{4}$  cup white balsamic vinegar
- $\frac{1}{4}$  cup white verjus
- 1 tablespoon fish sauce
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 6 oz blackberries (about  $1\frac{1}{4}$  cups)

### DIRECTIONS:

1. To make the eggplant puree: Prepare a gas or charcoal grill for direct cooking over high heat. Brush the grill grate clean. Place the whole eggplant on the grill and char, turning as needed, for about 30 minutes, until all the skin is black, and the eggplant is soft all the way through. Transfer to a plate and remove and discard the stem.
2. While the eggplant grills, in a small pot, combine the garlic and olive oil and place on the grill over a cooler area of the fire. Cook slowly for about 15 minutes, until the garlic is golden and soft. Remove from the grill. Place the onion slices on the grill rack directly over the fire and char, turning as needed, until blackened and soft.



3. In a small pot, heat the wine over medium-low heat on the stove top until reduced by half. In a blender, combine the eggplant with its charred skin, the garlic and oil, the charred onion, reduced wine, tahini, and ½ teaspoon salt and process until a smooth puree form. Set aside.
4. To break down the duck: Working with 1 duck at a time, remove the breasts and then remove the legs, keeping the thighs attached. Save the whole duck legs for the confit and use the duck carcass for stock. Trim the breasts and then score the skin side in a crosshatch pattern, cutting at ½-inch intervals through the skin and fat but not the flesh. Refrigerate, uncovered, until ready to sear.
5. To sear the duck and render the fat: In a 12-inch nonstick sauté pan, heat the rice oil over medium-high for 2 minutes. Season the duck breasts on both sides with salt and carefully place, skin side down, in the pan. Reduce the heat to medium-low and slowly render as much of the fat in the skin as possible, draining the fat that collects in the pan every 2 to 5 minutes. Continue to cook for a total of 10 to 15 minutes, until the skin turns brown and crisps slightly.
6. Flip the breasts, raise the heat to medium-high, and continue to cook for 2 minutes longer for medium-rare to medium. An instant-read thermometer inserted into the thickest part of a breast should register between 136°F and 140°F. Transfer the breasts to a cutting board and let rest for 4 to 5 minutes before cutting and serving.
7. To make the salad: Combine all the ingredients and stir to mix well.
8. To make the pickled blackberries: In a small pot, combine the vinegar, verjus, fish sauce, sugar, and salt and bring just to a boil over medium-high heat, and stir to dissolve the sugar. Remove from the heat, let cool, cover, and chill.
9. Put the blackberries in a medium bowl and pour the chilled vinegar mixture over the blackberries. Cover and let sit at room temperature for at least 1 hour or up to 2 days. Makes about 1 cup.
10. To serve: Cut the duck breasts against the grain into ½-inch-thick slices. Divide the eggplant puree between individual plates. Top with a sliced duck breast. Spoon the salad to one side and garnish with pickled blackberries.

#### PAIRED WITH:

Kendall-Jackson Petaluma Gap Pinot Noir

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# DARK CHOCOLATE BUDINO WITH BLUEBERRIES & BASIL

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## INGREDIENTS:

- 2 teaspoons powdered gelatin
- 1¼ cups whole milk
- 1 cup heavy cream
- ½ cup sugar
- ¼ teaspoon kosher salt
- 4 large egg yolks
- 2 tablespoons plus 1 teaspoon brown rice flour
- 8 oz high-quality dark chocolate (70% cacao), chopped
- ½ cup warm freshly brewed medium-roast coffee
- ¼ cup extra-virgin olive oil
- ½ cup blueberries
- ¼ cup basil microgreens
- 1 tablespoon Maldon sea salt

## DIRECTIONS:

1. In a small bowl, sprinkle the gelatin over 5 teaspoons water, stir, and then let sit for 10 minutes to bloom.
2. In a medium pot, combine the milk, cream, ¼ cup of the sugar, and the salt and bring to boil over medium heat, stirring to dissolve the sugar. Meanwhile, in a medium bowl, whisk together the egg yolks, rice flour, and the remaining ¼ cup sugar, mixing well. Remove the milk mixture from the heat and slowly pour it into the egg mixture while whisking constantly until thoroughly mixed. Pour the mixture back into the pot and continue to cook over medium heat, whisking constantly, until the mixture registers 160°F on an instant-read thermometer.
3. Remove from the heat and stir in the bloomed gelatin. Put the chocolate in a medium heatproof bowl and pour hot milk mixture through a fine mesh sieve over chocolate. Let sit for 2 minutes, then whisk until the chocolate melts and is fully incorporated. Stir in the coffee, mixing well.
4. Divide the mixture evenly among eight individual serving bowls and let cool completely. Cover with plastic wrap and refrigerate until well chilled. To serve, drizzle with the olive oil, garnish with the blueberries and basil, and finish with a sprinkle of the Maldon salt.



## PAIRED WITH:

Kendall-Jackson Alexander Valley Cabernet Sauvignon

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