

ROAST DUCK, BUTTERNUT SQUASH, CÈPES, AND GREEN BEANS

PREP 1 hour 15 minutes **TOTAL** 3 hours 35 minutes

4 SERVINGS Cèpes (also known as porcini) are perfect with roast duck. Pair this dinner-party-worthy dish with a New Zealand Pinot Noir.

- 1 5- to 5½-pound duck
- 1 2½-pound butternut squash, halved, seeded, cut into 2- to 3-inch chunks with skin
- 8 small shallots, peeled
- 20 large fresh sage leaves
- 1 pound green beans, trimmed
- 1 pound fresh cèpes (porcini), cut vertically into ½-inch-thick slices
- ¾ cup low-salt chicken broth

INGREDIENT INFO Fresh porcini mushrooms are available in the fall and spring at some farmers' markets and online from oregonmushrooms.com. If you're at the market, ask the purveyor to cut the mushrooms in half so that you can look at the stem. It should be white, without any tiny holes.

Preheat oven to 425°F. Pierce duck skin all over with tip of small sharp knife. Place duck, breast side down, on large rimmed baking sheet. Roast duck until skin is deep golden brown and crisp, about 50 minutes. Transfer duck to plate. Reduce oven temperature to 350°F. Pour off fat from baking sheet into medium bowl; reserve fat. Return duck to baking sheet, breast side up. Scatter squash, shallots, and sage around duck; sprinkle duck and vegetables with salt and pepper. Drizzle ¼ cup reserved fat over vegetables. Roast duck and vegetables 45 minutes. Turn vegetables. Continue roasting until drumsticks are tender, about 45 minutes. Maintain oven temperature.

Meanwhile, cook green beans in large pot of boiling salted water until crisp-tender, 4 to 5 minutes. Drain green beans and spread out on another rimmed baking sheet to cool. Heat 1½ tablespoons reserved duck fat in heavy large skillet over medium-

high heat. Add ⅓ of mushrooms; sprinkle with salt and pepper. Sauté mushrooms until tender and beginning to brown, 2 to 3 minutes. Transfer to bowl. Working in 2 more batches, repeat with duck fat, remaining mushrooms, and salt and pepper.

Transfer duck to plate; let rest. Add mushrooms to green beans on baking sheet; toss. Roast until heated through, about 15 minutes. Season to taste with salt and pepper. Using tongs, tilt duck to drain juices from cavity onto plate.

Place duck on platter; pour juices from plate onto rimmed baking sheet with vegetables. Using slotted spoon, transfer vegetables to platter; arrange around duck. Pour off pan juices from baking sheet into medium bowl. Spoon off fat from surface; discard fat and reserve juices. Place baking sheet over 2 burners on stovetop. Add reserved juices and broth to baking sheet. Bring to boil, scraping up any browned bits. Pour pan juices into small pitcher; season with salt and pepper.

Serve duck and vegetables, passing pan juices alongside.

WILD MUSHROOM RISOTTO

PREP 1 hour **TOTAL** 1 hour

6 FIRST-COURSE SERVINGS For step-by-step photos of this recipe, see "Prep School," page 134.

- 9½ tablespoons butter, divided
- 1½ pounds fresh wild mushrooms (such as cèpe [porcini], hen of the woods, chanterelle, or stemmed shiitake); large mushrooms sliced, small mushrooms halved or quartered
- 7 cups (about) low-salt chicken broth
- 1 tablespoon extra-virgin olive oil
- ¾ cup finely chopped leek (white and pale green parts only)
- 1¼ cups arborio rice (8 to 9 ounces)
- ¼ cup dry white wine
- ¼ cup dry white vermouth
- ¼ cup grated Parmesan cheese plus additional for serving (optional)

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add ¼ of mushrooms and sprinkle with salt. Sauté mushrooms until tender and beginning to brown, 3 to 4 minutes. Transfer mushrooms to medium bowl. Working in 3 more

batches, repeat with 6 tablespoons butter, remaining mushrooms, and salt and pepper.

Bring 7 cups chicken broth to simmer in medium saucepan; keep warm. Melt remaining 1½ tablespoons butter with olive oil in heavy large saucepan over medium-low heat. Add leek, sprinkle with salt, and sauté until tender, 4 to 5 minutes. Add rice and increase heat to medium. Stir until edges of rice begin to look translucent, 3 to 4 minutes. Add white wine and vermouth and stir until liquid is absorbed, about 1 minute. Add ¾ cup warm chicken broth; stir until almost all broth is absorbed, about 1 minute. Continue adding broth by ¾ cupfuls, stirring until almost all broth is absorbed before adding more, until rice is halfway cooked, about 10 minutes. Stir in sautéed mushrooms. Continue adding broth by ¾ cupfuls, stirring until almost all broth is absorbed before adding more, until rice is tender but still firm to bite and risotto is creamy, about 10 minutes. Stir in ¼ cup grated Parmesan cheese, if using. Transfer risotto to serving bowl. Pass additional Parmesan cheese alongside, if desired.

RAW CÈPES SALAD

PREP 20 minutes **TOTAL** 20 minutes

4 SERVINGS Because the mushrooms aren't cooked, it's important to use very fresh cèpes in this salad. When shopping, look for firm mushrooms with no dark brown spots.

- 3 tablespoons fresh lemon juice
- 1 garlic clove, minced
- 9 tablespoons extra-virgin olive oil
- 1 pound fresh cèpes (porcini), cut vertically into ½-inch-thick slices
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh tarragon
- Shaved Parmesan cheese

Whisk lemon juice and minced garlic in medium bowl. Gradually whisk in olive oil. Season dressing to taste with salt and pepper. Arrange mushroom slices on serving platter, overlapping slightly. Sprinkle mushrooms with salt and pepper. Pour dressing over (mushrooms will soak up dressing). Sprinkle parsley, chives, and tarragon over mushrooms. Garnish with shaved Parmesan cheese and serve. ■