

WELCOME TO THE “QUACK PACK”

We're excited to share our favorite D'Artagnan duck products with you in this sampler.

Duck was our first product in 1985, and it's remained an important part of what we do ever since. The duck farmers we work with share our vision of a more humane and sustainable way of rearing ducks: in free-roam barns, on a wholesome diet, without any added antibiotics or hormones.

From whole duck to all the tasty parts, D'Artagnan offers a wide selection of duck products. You are about to discover why Duck Magret and Duck Leg Confit are two of the most popular. Bon appétit!



DUCK MAGRET BREAST (PRONOUNCED MAH-GREY)

Sometimes called “duck steak,” because the magret (breast) of the Moulard duck is known for its rich flavor and dark red meat. Try it pan seared just like a steak, and find out why the French love duck so much.



DUCK LEG CONFIT (PRONOUNCED KUHN-FEE)

Confit is a traditional method of preserving meat, in this case duck legs, which are cooked slow and low in their own juices. Infused with traditional aromatics and ready-to-eat, our duck confit is fall-off-the-bone tender and full of flavor.



MAKE FIVE SPICE DUCK BREAST

Get the recipe: dartagnan.com/five-spice

PREPARING, COOKING & SERVING TIPS

DUCK MAGRET

PREPARING & SEASONING

- Before cooking, allow duck breasts to come to room temperature and pat dry before seasoning.
- Using a sharp knife, score the duck breast skin in a cross-hatch pattern, being careful not to cut into the meat. This will help render the fat and crisp the skin.
- Always season the duck breasts just before cooking. Season like you mean it. You should actually see the coarse salt and pepper on the surface of the skin.

COOKING & SERVING

- Don't rush the rendering process. Allow the fat to slowly melt underneath the skin for best results.
- Use an instant-read thermometer to check for doneness: Rare, 120-130 degrees F; medium-rare, 130-140 degrees F; and medium, 140-150 degrees F.
- Remove duck breast about 5 degrees before the desired temperature is reached. Medium-rare is recommended for tastiest results.
- Allow to rest for 5-7 minutes before cutting or serving.
- For a rich pan-sauce, deglaze pan-drippings with red wine and demi-glace. Reduce before adding a little butter.
- If carving, always slice duck breasts perpendicular to the natural grain for tenderness. Thin slices are best.
- Save rendered fat for another use, like sautéing vegetables, roasting potatoes, or browning poultry.
- Duck breast pairs beautifully with fruits of all seasons, from cherries and stone fruits to figs and citrus.
- Leftover duck breast is delicious in salad, or as a sandwich filling. Quickly sauté slices for fajitas or stir-fry.

DUCK LEG CONFIT

COOKING AND SERVING

- Our Duck Leg Confit is fully cooked; just heat it on the grill, under the broiler, or in a skillet until the skin is crisped to your liking, or heated through.
- If broiling, keep duck confit a few inches below the heating element as flare-ups may occur.
- Either serve the leg whole or shred the meat and skin off the bone.
- Serve crisped duck confit in a salad with tangy vinaigrette for a light lunch or supper.
- When de-boned and shredded, duck confit can be tossed in soups, stews, salads, pastas, and grain bowls, or used as a filling in tacos, spring rolls, sandwiches, and more. Use your imagination!