



## *Duck Confit & Gingersnap Blintz*

### ASSEMBLY

1. Warm the duck legs, remove skin and pull meat from the bones. Check through the meat a second time to ensure that no bones made it past your initial shredding.
2. Whisk together the honey, crème fraiche and orange zest.
3. Place one piece of the duck leg inside one blintz. Fold into half and fold in half once again. Continue process until all blintz are filled.
4. Finish each with a spoonful of the crème fraiche mixture, three pomegranate seeds, and shaved bittersweet chocolate.

### METHOD OF PREPARATION

1. In a medium bowl, beat the eggs until blended and incorporate the milk. In a separate bowl combine the dry ingredients and mix well. A third at a time add the liquid ingredients to the dry combining as you go. Mix until smooth and well blended. The batter should be thin.
2. Heat a griddle or skillet over medium heat. Lightly oil the pan with duck fat. Ladle one ounce of the mixture onto the griddle. When the edges are crisp looking and the center appears dry, slide a spatula carefully under the blini. Flip, and cook for about 1 minute on the other side, or until lightly browned.

#### GINGER BLINTZ BATTER

(yields 20 quarter size blini's)

##### WET INGREDIENTS:

2 each eggs  
2 ½ cup whole milk

##### DRY INGREDIENTS:

½ cup flour  
1 tbsp sugar  
1/3 tspn salt  
1 ½ tspn ginger ground  
As needed duck fat, clarified

#### DUCK CONFIT AND GINGERSNAP BLINTZ

(20 portions)

2 each duck leg confit  
3 tbsp Brendle Honey  
1 cup crème fraiche  
1 each orange, zested  
1 each pomegranate seeds reserved  
20 pieces chocolate, bittersweet shaved  
20 each blintz