



Duck with Chocolate: Anatra al Cioccolato

Recipe courtesy Mario Batali

| | | | |
|----------------------------|-------------|---------------|----------------|
| Prep Time: | 20 min | Level: | Serves: |
| Inactive Prep Time: | -- | Easy | 4 servings |
| Cook Time: | 1 hr 10 min | | |

Ingredients

- 1 (3-pound) duck, cut into 8 pieces
- 2 tablespoons extra-virgin olive oil
- 1 onion, chopped
- 3 celery stalks, chopped
- 2 carrots, peeled and chopped
- 1 teaspoon fennel seeds
- 1 tablespoon pine nuts, un-toasted
- 3 cloves
- 1 tablespoon golden raisins
- 2 bay leaves
- 2 tablespoons all-purpose flour
- Salt and freshly ground black pepper
- 1 1/4 teaspoons sugar
- 1 1/2 tablespoons unsweetened chocolate, chopped fine
- 3/4 cup white wine vinegar
- Chopped parsley leaves, red pepper flakes, extra-virgin olive oil, for garnish

Directions

Heat a 12 to 14-inch saucepan over medium heat. When the pan is hot, add the duck pieces, skin side down. The duck skin will provide more than enough fat for browning without adding excess oil. Cook, occasionally pouring excess fat off carefully, until golden brown, about 8 minutes per side.

Meanwhile, in medium-sized saute pan, heat the olive oil over medium heat until hot but not smoking. Add the onion, celery, and carrot, and saute over medium heat until softened, about 12 minutes. Add the fennel seeds, pine nuts, cloves, raisins, bay leaves, flour and 1/2 cup vinegar and continue cooking for 2 minutes. Add duck pieces and 1/4 cup vinegar. Season with salt and pepper. Bring to a boil, cover and lower the heat. Braise over low heat until the sauce is thick, about 30 to 40 minutes. Remove the cloves.

Remove the duck to a large plate and spoon vegetables over.

Stir the chocolate and sugar into the cooking liquid. Serve sauce with the duck and garnish with chopped parsley, red pepper flakes and a drizzle of extra-virgin olive oil.

Print Size:

 8.5×11^n 

4 x 6"

 3×5^n

PRINT

**NO INTEREST IF PAID IN FULL
WITHIN 18 MONTHS**

On appliance purchases of \$450 or more when purchased on
The Home Depot Consumer Credit Card. Minimum payments
required. Valid 11/11/10-11/29/10. [Learn more.](#)

\$249 EACH ~~**WAS \$399 EACH**~~

**MAYTAG SUPER
CAPACITY TOP LOAD
WASHER OR DRYER**

SHOP NOW >

valid in U.S. only through 11/29/10.
While supplies last.
Limit one pair per customer.

More saving. More doing.™




Advertisement