



# Roast Duck Soft Tacos

*Pair with our 2008 Angeline Reserve Pinot Noir*

(serves 6))

1 duckling

1 cup crème fraiche

1 bunch cilantro, chopped

4 cups shredded romaine

1 lime, in wedges

1 red pepper, chopped

1 onion, chopped

1 package of soft taco shells

1 Tbsp Extra Virgin Olive Oil

½ tsp ground cumin

½ tsp chili powder

salt and pepper to taste



Preheat oven to 425 degrees. Trim excess fat from duck neck and body. Pierce skin and rub all over with salt and pepper. Place duck on rack in roasting tray, neck side up. Pour two cups of boiling water over duck (to tighten skin), pouring out any in cavity and leaving excess water in roasting tray. Roast for about 2 1/2 hours, basting and turning every 45 minutes, pouring out any liquid from cavity each time. Let rest for at least 15 minutes when done, then carve. (Discard liquid from pan.)

Heat olive oil in pan, add onions and pepper. Add cumin and chili. Sauté until onions are translucent, about 5 minutes, then cool.

Heat tortillas in dry fry pan, or microwave covered with a paper towel sprinkled with water for 30 seconds.

Serve duck meat, lettuce, peppers and onions, crème fraiche, and limes in bowls so each person can build their own to their liking. Pour Angeline Pinot Noir with reckless abandon.

