

## DUCK BREAST “ROAST” WITH GREEN OLIVE SALSA

by Gary Podesto

*The volcanic soil and warm climate of Sicily’s Mount Etna create a unique terroir that yields exciting, nuanced wines like the Sciare Vive from Vigneti Vecchio. This refreshing, medium-body rosso has notes of gravel and dried herbs balancing its dark fruit and ample tannins that pair wonderfully with poultry. For an early summer supper, I like this technique for a duck breast “roast” served with a briny salsa of green olives and roasted peppers. Duck breasts can be a challenge to cook as individual pieces of meat, but you can achieve a beautiful medium-rare when you cook them as a pair tied together with butcher’s twine.*

### FOR THE SALSA

- ½ cup roasted red peppers, diced
- ½ cup Castelvetro olives,  
pitted and chopped
- 1 tablespoon chopped marjoram
- ¼ cup chopped parsley
- ¼ cup chopped cilantro
- ½ teaspoon minced garlic,  
smashed to a paste
- ¼ cup extra-virgin olive oil
- 1 teaspoon red wine vinegar

### FOR THE DUCK

- 4 large Pekin duck breasts  
(about 12 ounces each),  
skin trimmed and lightly scored
- ½ teaspoon black peppercorns
- ½ teaspoon coriander seeds
- 8 allspice berries
- 1 tablespoon kosher salt

Mix all salsa ingredients thoroughly. Taste for seasoning and adjust to your liking.

For the duck, grind whole spices in a spice grinder, mix with kosher salt, and season both sides of each duck breast.

Place one duck breast skin side down on a cutting board, then place another breast on top skin side up. Using butcher’s twine, tie duck breasts together firmly, trimming the excess. Repeat with the other two duck breasts. Let them come to room temperature.

Preheat the oven to 400° F. Set a large cast-iron pan over medium heat and lightly brown duck roasts on all sides. The fat will render easily, so pour it off into a bowl as you go. This process should take about 10 minutes. Transfer the pan to the oven and roast for 5 minutes.

Turn duck breasts and continue roasting until an instant-read thermometer inserted into the center of the roast reads 124° F, about 5–10 minutes more.

Let “roasts” rest on a rack for 10–15 minutes. Removing twine as you go, cut crosswise into ¼-inch-thick slices. Lay the slices on a warm platter, and spoon over the salsa.

Serves 6



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).

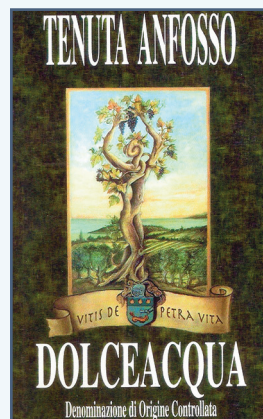
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ROUGE










## 2018 ROSSESE DI DOLCEACQUA SUPERIORE TENUTA ANFOSSO

**K**ERMIT ONCE WROTE, “Syrah without a hillside is like Saint George without a dragon: boring.” You could say the same of the Rossese grape, the great red variety of Liguria, in northwestern Italy. In fact, this thin-skinned grape needs steep inclines not only to develop its most charming flavors and complexity, but, more essentially, just to ripen evenly! Well-draining slopes, exposure to cleansing winds, refreshing diurnal shifts, and high elevation—although no more than 600 meters above sea level—are crucial, which makes the dramatic foothills of the Maritime Alps around the commune and DOC of Dolceacqua an ideal place to grow this Goldilocks variety. Here Alessandro Anfosso farms small, near-vertical plots of terraced vines that were planted as many as one hundred fifty years ago. This bottling is a blend of Alessandro’s three *crus*, and it offers a delicious, rustic, and soulful introduction to Rossese di Dolceacqua. Evoking black cherries, herbs, iron, and faded rose petals, this slightly savory and concentrated *rosso* is like nothing else we import. Enjoy it with grilled lamb or a ribeye. —Tom Wolf



\$36.00 PER BOTTLE \$388.80 PER CASE

					
2018 Rossese di Dolceacqua Superiore <i>Tenuta Anfosso</i>	Rossese	30-year-old vines Flysch	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, herbs, iron Rustic, soulful, slightly savory	Drink now through 2030
2021 Etna Rosso “Sciare Vive” <i>Vigneti Vecchio</i>	90% Nerello Mascalese, 10% indigenous varieties (Minnella, Inzolia, Carricante, Grecanico, Catarratto, Malvasia)	50- to 130-year-old vines Volcanic	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, pepper, smoke Crunchy, stony, yet fresh	Drink now through 2035

## 2021 ETNA ROSSO “SCIARE VIVE” VIGNETI VECCHIO

**W**HEN YOU THINK OF LAVA FLOW,” says Rosa La Guzza of Vigneti Vecchio, “usually you think of death, destruction, fire. For us, lava flow is different. *Sciare*—lava flow, in our dialect—is full of life, of color. Even the ash is full of life for us.” If this sounds like making lemonade out of life’s lemons—or delicious red wine out of igneous soils—it is! For generations, Sicilians in the vicinity of Mount Etna have adapted to the volcano’s frequent eruptions, making the most of the slopes’ high elevation and fertile, jet-black soils of decomposed volcanic rock. There’s no better proof than the thick, ancient vines of Nerello Mascalese, Carricante, and other indigenous varieties farmed by Rosa and her husband, Carmelo Vecchio, some of which go back one hundred thirty years. Tasting this field blend of mostly Nerello Mascalese, along with a smattering of other indigenous varieties, you can almost see the black soil and volcano’s vent in the distance. Crunchy, stony, and delivering a sturdy, tannic finish, this *rosso* nevertheless maintains remarkable freshness and elegance, thanks to its northern exposition, drastic and invigorating temperature swings between



day and night, bush-trained vines, and Rosa and Carmelo’s organic practices in the vineyards. Its notes of dark fruit, pepper, and smoke beautifully complement Gary Podesto’s duck breast roast with green olive salsa. —Tom Wolf

\$40.00 PER BOTTLE

\$432.00 PER CASE



LEFT On the slopes of Mount Etna. © Vigneti Vecchio  
COVER Tenuta Anfosso’s vineyards in the hills of Liguria. © Joanie Bonfiglio

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