



CAMBOZOLA Poutine

Ingredients:

Recipe for 4 servings

1 tbsp butter
1 tbsp flour
1 c beef stock
2 tbsp port
salt and pepper
2 lb fingerling potatoes
3 tbsp olive oil
1 large leg of duck confit
100 g Cambozola, sliced
parsley to garnish

Preparation:

1. Preheat the oven to 425° F. In a small saucepan, heat the butter over medium-high heat until foaming. Sprinkle the flour into the butter, and stir for 1 minute. Pour the stock and port into the pan and whisk until boiling. Season with salt and pepper. Lower the heat and reduce the sauce by about half. Keep the sauce warm.
2. While the sauce is reducing, warm the duck in the oven for 15 minutes. Remove and discard the skin, and shred the meat. Keep the meat warm. Slice each potato into four or six small wedges. Toss the potatoes with the olive oil and a large pinch of salt and pepper. Roast the potatoes in the oven for about 20 minutes, or until crisp, turning once about halfway through. Arrange the potatoes in the serving dishes. Add the shredded duck and slices of Cambozola. Drizzle the sauce over top, and garnish with chopped parsley.

