

# COPPIA RESTAURANT

## DUCK PAELLA & BLACKBERRY SYRUP

### Duck Paella

**Chef/Owner: Hedy Pastran,**

1 C.	Rice
2 C.	Vegetable Stock
1 pinch	Saffron
¼ each	Sweet Onion, chopped
1/2 each	Red Bell Pepper, chopped
1 clove	Garlic, Minced
¼ C.	Sweet Peas
1 Tbsp.	Fresh Parsley, minced
1 Tbsp.	Kosher Salt

Infuse the saffron into the stock by simmering both ingredients together until the color of the stock is a rich orange. Sauté the onions, bell peppers, garlic until translucent. Add rice, toasting slightly. Add salt, peas and liquid, Cover and lower heat for approximately 18-20 minutes until all liquid is absorbed and rice is fluffy. For duck breast: Score the skin side of the duck. Cook skin side down, starting with a cold pan on a low heat until the skin is crispy. Flip and finish searing until desired temperature is reached. Remove duck from heat to rest for about 5 minutes. Slice and serve over the top of paella rice. Finish with fresh parsley to garnish.

### Blackberry Syrup

**Chef/Owner: Talia Trovato**

*Creates One Quart*

3 Pints	Blackberries
1/4 C.	Water
Zest of 1 lemon	
2 sprigs	Rosemary
1 C.	Sugar
1/2 - 1 C.	Sugar (for Glaze)

### Syrup:

Combine blackberries, water, rosemary and lemon zest into a small pot. Bring to a simmer until berries begin to break down. Add sugar 1/4 cup at a time while continuously mixing. Once all sugar is added, continue to simmer and mash the berries until completely macerated. Remove from heat and strain into a container.

### Glaze:

After macerating berries in the last step, remove rosemary springs. Place in blender or blend with an immersion blender. Return blended mixture to the small pot. Add 1/2-1 cup sugar. Simmer on low setting until the glaze is shiny and coats the back of a spoon.

Blackberry Syrup is a component in one of our Signature Cocktails, Free Fallin' - a Blackberry + Rosemary Gin Fizz.

