
LAURENT BUTTAZZONI

DINER
À LA
MAISON *TODAY*

foreword
by
sofia
coppola

A
PARISIAN'S
GUIDE TO
COOKING
AND
ENTERTAINING
AT
HOME



RIZZOLI
NEW YORK



**BELGIAN ENDIVE SALAD WITH PEARS AND BLUE CHEESE
DUCK BREAST À L'ORANGE
HONEY-GLAZED TURNIPS**

A crunchy endive, pear, and green grape salad with a crumbled blue cheese dressing, followed by tender duck breasts with a hint of orange zest and accompanied by honey-sautéed turnips, works perfectly for a weekend dinner or a leisurely Sunday lunch. Serve with crunchy, warm French bread and a glass of white or red Burgundy.

Instead of a classic dessert, I like to surprise my guests with a selection of cheeses served with dried fruit, candied quince paste, and fruit jams.

Et voilà!

TO SERVE 4

FOR THE BELGIAN ENDIVE SALAD

3 Belgian endives

10 hazelnuts

1 small bunch large green grapes

1 pear

5 ounces (150 g) blue cheese, such as Roquefort, fourme d'Ambert, or Stilton

3 tablespoons olive oil

1 tablespoon sherry vinegar

Salt and freshly ground black pepper

Remove and discard the outer leaves of the endives and slice them lengthwise, making sure to keep the small leaves whole. Chop the hazelnuts, cut the grapes in half, and slice the pear. Combine the ingredients in a salad bowl. Crumble half of the cheese into the bowl. To prepare the dressing, mash the remaining blue cheese and mix it into the oil and vinegar, seasoning it with salt and pepper. Pour the dressing over the salad, toss carefully, and serve.

FOR THE DUCK BREASTS

2 large duck breasts

**½ unwaxed or organic orange, juiced,
with peel finely chopped or grated**

4 tablespoons honey

Salt and freshly ground black pepper

Begin heating a skillet. Using a sharp knife, make several incisions in the skin of each breast in a criss-cross pattern (be careful not to cut into the flesh). When the skillet is nice and hot, sear the duck breasts skin side down. Cook for about 15 minutes, spooning off the fat as it melts. Turn the duck breasts over and cook briefly, about 3 minutes. Remove from the skillet and allow them to rest under aluminum foil for 10 minutes.

Cut each breast widthwise into 6 slices. The skillet should still be hot: pour in the honey and then the orange juice and zest, and return to low heat. Stir until the ingredients come together smoothly to form a sauce. Place the duck slices on a serving platter and pour the sauce over them. Serve the duck breast slices hot with the caramelized sauce, accompanied by the caramelized turnips.

FOR THE TURNIPS

2¼ pounds (1 kg) small turnips

2 tablespoons butter

3 tablespoons honey

Salt and freshly ground pepper

Peel and trim the turnips, leaving about ½ inch (1 cm) of the green stems. Halve any large turnips. Place them in a pot and half-cover with water. Cook over a medium heat until the water has evaporated and the turnips are tender but not too soft, usually about 15 minutes. Reduce the heat and melt the butter in the pot to coat them. Stir in the honey, season with salt and pepper, and allow the turnips to caramelize gently before serving.

Note: Turnips may be prepared ahead of time, saving the final step of the honey glaze until just before serving with the duck.

Instead of a classic dessert, I like to surprise my guests with a selection of cheeses served with dried fruit, candied quince paste, and fruit jams.