

# Chez Moi!

AT HOME WITH  
**Trish Deseine**  
AND NEFF

## PAN-FRIED DUCK BREASTS WITH PLUMS, MUSHROOMS, CHESTNUTS AND SWEET POTATO MASH



**For 4**  
**20 minutes preparation**  
**15-20 minutes cooking**

### Ingredients

- 3 medium sweet potatoes, peeled, cut into large chunks.
- 2 or 3 duck breasts
- 8 red or golden plums, cut into two, with stones removed
- 30g butter
- 1 shallot, chopped
- 200g button mushrooms, washed, chopped roughly
- 2 tbspc cooked chestnuts

*You will need to work fast here, with three or four pans on the go at once. The fingertip control of my Neff induction hob, alongside the integrated extraction for the smoking duck work wonderfully. For the duck breasts, I like to keep the fat on, à la Française!*

### Method

- 1.** For the sweet potato mash, bring a pot of water to the boil and simmer the sweet potatoes for 15-20 minutes.
- 2.** When soft and cooked through, remove from the heat and mash them with a fork or potato masher. Season with salt and pepper and add butter if you wish.
- 3.** Heat a large non-stick pan to high heat and fry the duck breasts for 10-12 minutes on each side, depending on how pink you like the meat. You can remove some of the fat as the meat is cooking.
- 4.** When the meat is cooked, remove the duck from the pan and leave it to rest, loosely covered with foil, until serving.
- 5.** Pour off most of the fat, but save some to then fry the plum halves in the hot pan for a few minutes either side.
- 6.** Reserve the plums with the meat.
- 7.** Meanwhile, in a separate pan, melt the butter and sweat the shallot until softened. Increase the heat and add the mushrooms.
- 8.** Cook this over a medium high heat, stirring constantly, until they become crisp and golden on the outside.
- 9.** Crumble in the chestnuts and let them warm through the mushrooms. Season well.
- 10.** Slice the rested duck and arrange it on plates with the sweet potato mash and the plums. Serve the mushrooms and chestnuts on the side.