



RECIPE BY  
EXECUTIVE CHEF TODD KELLY

## Roasted Duck Breast with Five-spice Sweet Potatoes and Caramelized Brussels Sprouts

4 Ea            Duck Breasts  
3 Tbls         Sea Salt

1. Season skin side with salt and allow to sit for 2 hours in the refrigerator.

2 Ea            Sweet Potatoes  
2 Tbls         Butter  
1 C             Heavy Cream  
3 tsp          Chinese 5-Spice Powder

1. Bake sweet potatoes in a 350 degree oven until tender.
2. Peel potatoes and mash seasoning with 5-Spice powder, butter and cream.
3. Add a little brown sugar if the potatoes are not sweet enough.

1 pound       Brussels Sprouts  
1/4 C          Butter  
2 Tbls         Chopped Sage

1. Clean Brussels sprouts and cook in boiling salted water for 5 minutes.
2. Drain and dry, add butter to a skillet and add Brussels sprouts cooking on low for 1 hour until sprouts are dark brown and tender.
3. Season with sea salt.

For presentation

1. Place potatoes in the center of the plate and place sprouts to one side.
2. Slice duck breast that has been roasted to 110 degrees and arrange on a plate.

HILTON CINCINNATI  
NETHERLAND PLAZA

35 WEST FIFTH STREET  
CINCINNATI, OHIO 45202  
513-421-9100

WWW.ORCHIDSPALMCOURT.COM