



Duck Panzerotti with Juniper Hazelnut-Butter and B

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1+1/2 tablespoon (25g) Unsalted Butter;
- 2 Juniper Berries slightly crashed;
- 6 Bitter Almonds;
- 1 teaspoon White Wine;
- 1 teaspoon Fresh Rosemary Needles chopped;
- 6 Duck Filled Panzerotti or similar pasta;
- Half Medium Carrot peeled and grated;
- Few Salted and Toasted Pistachios shelled.

(Makes 1 serving)

Instructions

First of all, better to put the salted water for the pasta to boil.

Time now to brown the butter. Melt it in a small saucepan over low heat and when its temperature reaches 293F (145C) the hazelnut butter is ready!

Take it out of the fire and add the crushed juniper berries; cover with a lid or a dish and let it rest for 1-2 minutes before discarding the berries.

The water should be boiling by now waiting only for the pasta. Cook then the Panzerotti as recommended by the producer. In the meantime crush the bitter almonds in a mortar till you obtain a coarse white powder, add it to the butter with the white wine and whisk well the whole. Add the chopped rosemary needles and warm it up over low fire.

The pasta should be ready by now. Drain it with a slotted spoon and put it in a bowl, add then two thirds of the butter sauce and toss them gently to coat.

Time to plate the dish. Arrange the grated carrot over the centre of a warm plate in a nice uniform layer. Dispose the Panzerotti over the grated carrots, drizzle some of the butter sauce all around them and pour the rest on top of the pasta.

To give an extra touch to the dish, sprinkle it with the pistachios coarsely crushed using your fingers.

Enjoy!!