

Presented by:

**DOWN  
TOWN  
ALLIANCE**

# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A New Series Hosted by **Rocco DiSpirito**

## Temple Court

Thursday, September 17, 4:00pm EDT

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Matthew Dahlkemper of Lower Manhattan's **Temple Court**. Chef Matthew will show participants how to make a delicious Rohan Duck Breast Over Coals with Fig and Fennel.

### PLEASE DONATE

This event is **FREE** and we encourage you to support **City Harvest**, a food-security charity chosen by Temple Court, for which owner Tom Colicchio is on the Food Council.



TEMPLE  
COURT



### ABOUT TEMPLE COURT

Temple Court restaurant, owned by acclaimed chef and restaurateur Tom Colicchio, is located in Downtown Manhattan within the luxurious Beekman Hotel. Our menu features seasonal dishes inspired by old classics with our own signature touch, providing you with a one-of-a-kind dining experience for breakfast, lunch, dinner or brunch. If you are looking for a more intimate experience, we also offer private dining options and hosted events in one of our five specialty spaces. Rooftop dining is now available at Temple Court on Ten.

### ABOUT CHEF MATTHEW

Chef Matthew Dahlkemper was born and raised in Chicago, but his culinary career has sent him around the world. (At current count, he has visited 47 countries.) Dahlkemper's passion for food ignited in his hometown on the line at Hotel Sofitel but quickly sent him to Las Vegas where he worked at several prominent hotels including the Michelin-rated Alize at the Palms. In 2010, Dahlkemper became lead butcher at The Cosmopolitan of Las Vegas, servicing 14 restaurants, in-room dining and banquets. After Las Vegas, Matt headed east and became the executive sous chef for The James Hotel Miami, where he was recognized as their Manager of the Year in 2013. Three years later, Dahlkemper was named executive chef at Four Seasons Hotel Dubai where he oversaw all culinary operations for the hotel. Today, Matt has settled in New York City with the Crafted Hospitality family as executive chef of Temple Court. When not in the kitchen, he can be found continuing his pursuit of mixed martial arts, fishing and open-fire grilling.

### ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram** tagging **#DineAroundAtHome** and **@DowntownNYC** for a chance to win a personal 30-minute cooking class with Chef Matthew Dahlkemper. Be sure to tag **@TempleCourtNYC** and **@ChefLiverKick** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm EDT. For more details visit **DowntownNY.com/DineAround**.

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

#### About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information visit [downtownny.com](http://downtownny.com) or follow us on Facebook, Instagram and Twitter @downtownnyc.

## Rohan Duck Breast Over Coals with Fig and Fennel



### Cook + Plate

**NOTE:** Duck brine preparation takes 2-3 days in advance - please see recipe below and plan accordingly.

**SERVES:** 2

#### INGREDIENTS:

- 2 duck breasts, brined and dried
- 1 medium head fennel thickly sliced - reserve fronds for garnish
- 1-2 Tbsp neutral oil
- ½ ltr unsalted chicken stock (17 Fl oz)
- 1-2 Tbsp unsalted butter
- Fig moustarda (see recipe below)

#### METHOD:

Once ducks have brined and adequately dried, remove from the refrigerator and let temper at room temp for 20 minutes. Scoring<sup>†</sup> the skin and fat will allow for a crispier skin

Begin lighting the charcoals over an open flame. If using **binchotan or pok pok charcoal**, it may take some time for the charcoals to light. Please avoid using brands of charcoal that are loaded with chemicals and already have 'wood flavorings' in them. These impart flavors that are detrimental to the dish. Once the charcoals are fully lit, place the racks over the grill. Place the ducks on the grill skin side down and apply some pressure with a heavy flat weight, i.e. spatula, or pot lid. This will ensure an even caramelization and render the fat on the duck breast. Allow for steady gentle heat while the duck skin caramelizes. Meanwhile, over medium high heat, add the oil to a saute pan and add the fennel. Brown on both sides then add the chicken stock and a healthy pat of butter and let simmer gently until cooked through and reduced to a glaze. Keeping an eye on the breasts, continue to add pressure, monitoring to see that they are taking color, but not too much heat. Over proper heat they should take about 15-20 minutes, turning once after the skin is brown and crispy. Remove from the heat and allow the duck to rest for 3-5 minutes before slicing. Slice duck, sprinkle with coarse salt, and pair along with 2 Tbsp fig moustarda & fennel. The duck is best served medium rare to medium (130°-140° F, depending on your personal preference.) Longer cooking will make for a tougher chew.

*If using gas, be sure to cook over low heat. To cook on a stovetop, preheat a cast iron grill pan, lower the heat to medium, then add the duck, skin side down. Add a press or heavy flat object and cook until fat has rendered and skin is crispy (approx 8-12 minutes), flip over and cook for about another 8-10 minutes.*

<sup>†</sup>To score - with a sharp knife, cut diagonal lines ½" apart - only piercing the skin and fat. Turn and cut across the lines creating a diamond shape. Take care to not cut too deep.

### Duck Brine

#### INGREDIENTS:

- 2 Rohan<sup>††</sup> duck breasts (7-8 oz each)
- 1 qt water
- 2 ea star anise pods
- 5 ea whole cloves
- 5 ea allspice berries
- 5 g black peppercorns
- 43 g Kosher salt (3 Tbsp)
- 65 g honey (3 Tbsp)
- ¾ qt Ice Cubes

#### METHOD:

Place all ingredients in a pot except duck breasts and ice cubes. Bring mixture up to almost a boil to dissolve everything. Remove from heat, stir, then add the ice cubes. Be sure to cool the brine completely before adding the duck breasts. Store in the refrigerator for 16-24 hours. Rinse and pat dry the breasts, and place uncovered on a rack over a tray in the refrigerator for 8-48 hours to continue to dry out.

<sup>††</sup>Magret, Moulard, or Pekin duck breasts will work as well - note they are usually larger so allow for slightly longer cooking times accordingly.

### Fig Moustarda

#### INGREDIENTS:

- 25 g shallots minced (1.5 full Tbsp)
- 1 Tbsp neutral oil
- 190 g fresh black mission figs roughly chopped (7 oz)
- 56 g port (¼ Cup)
- 19 g red wine vinegar (shy 4 tsp)
- 34 g **pickled mustard seed** (3.5 Tbsp)
- 15 g honey (2 tsp)
- ¼ ltr water (8 fl oz)
- Salt and pepper to taste

#### METHOD:

Over low heat, gently sweat the shallots in the oil. Add the figs and saute for a minute. Add the remaining liquid ingredients and simmer for about 20 minutes. Remove from heat and puree in a blender until smooth. Fold in the pickled mustard seeds and reserve until needed. Recipe yields approx 1 cup - will last one week refrigerated, good to use with other game meats and on smoked meat sandwiches.