Executive Chef Alessandro Corradi combined the DoubleTree Cookie with a local favorite: goat cheese. Alessandro notes that cheese is a highly appreciated food in the area – and adding the DoubleTree Cookie only elevates it further.

**INGREDIENTS**

**Duck Breast & Chevre Salad**

**DUCK BREAST**

**APPLE**

**LOCAL GOAT CHEESE**

**BUTTER**

**WHITE WINE**

**DOUBLETREE COOKIE DOUGH**

(STRETCHED WITH A ROLLING PIN TO 12 X 5 CM)

**MICRO-GREEN SALAD**

**EDIBLE FLOWERS**

**ROASTED PEPPER**

**POTATOES**

**ANCHOVY**

**PINE NUTS**

**ORANGE-FLAVORED LIQUEUR**

**SALT AND PEPPER (TO TASTE)**

**PROCESS**

Bake the potato with salt for about 30 minutes at 355°F.

Bake DoubleTree Cookies at 350°F for 10 minutes and allow to cool completely.

**CHEVRE:** Cut a slice of apple with a horizontal thickness of about 1 cm. Then, in aluminum foil, spice the goat cheese with the white wine, butter, salt and pepper. Close the foil and insert it at 355°F for 10 minutes.

**DUCK BREAST:** Season the duck skin with salt and pepper. Bake it in a pan and add the orange-flavored liqueur. Bake at 410°F until the central temperature of duck is 127°F. Remove from the oven and leave for 2 minutes to rest.

**PLATING:** Blend roasted pepper to make a paste. Then place the Cookie in the middle of the plate. Add warm goat cheese and apple. Cut the duck breast into slices and arrange them one after the other. Use the pepper paste, pine nuts, edible flowers and micro greens to garnish and serve.