

Gavin Kaysen; Executive Chef Café Boulud New York, New York

Originally from Bloomington, MN, Gavin worked as Chef at San Diego's Rancho Bernardo Inn for over three years. In the fall of 2005 Gavin Kaysen decided to take a few weeks off from his own kitchen to broaden his perspective. As a result, he did a brief internship in the kitchen at DANIEL. Now, just over two years later, that fortunate choice has led him to the Executive Chef position at Daniel Boulud's Café Boulud in New York.

"Gavin has energy, talent and incredible motivation," says Daniel Boulud. "He is well trained and eager to embrace classic French cooking." He also has drive and courage, demonstrated by his eagerness to take on the famously rigorous Bocuse d'Or competition, a veritable culinary Olympics held annually in Lyon. The competition experience brought Gavin and Daniel together, once again, as the young chef turned to Boulud as a mentor who would help him to navigate the French culinary world.

During his tenure as chef de cuisine at El Bizcocho (Rancho Bernardo Inn, San Diego, CA) he appeared as a guest chef at the James Beard House (2005), was awarded Best Chef, Critic's Choice, by San Diego Magazine and took first place on the US National team competing for the Bocuse d'Or in Chicago (2006). He went on to represent the US team at the 2007 Bocuse d'Or in Lyon, France. Gavin was named one of Food & Wine Magazine's 10 Best New Chefs (2007) and competed in the Fall 2007 Next Iron Chef TV series. Most recently, Gavin was the winner of the James Beard Foundation's prestigious award for Rising Star Chef of 2008.

Braised Duck Legs with Creamy Farro and Orange

Equipment: 1 All-Clad 3 Quart Sauté Pan with Lid

Ingredients:

4 fresh duck legs, skin on, trimmed
2 medium carrots, peeled
1 large onion, peeled
1 stalk celery
1/3 cup port
1/2 cup red wine
2 sprigs sage
2 sprigs thyme
2 2" long peels of orange, pith removed
6 each black peppercorns, cracked
1 quart chicken stock, or as needed
2 tablespoons butter
1 cup farro
1/2 cup cream
2 tablespoons mascarpone cheese
3 tablespoons grated parmesan cheese
1 tablespoon fresh orange zest
1/2 cup orange juice
2 oranges, segments
2 bunches watercress, picked and rinsed
Salt and fresh ground white pepper, as needed

Pre-heat oven to 340°F.



Chop one carrot, half of the onion, and celery stalk into a medium dice. Slice the remaining carrot and half onion into a thin julienne. Season the duck legs on all sides generously with salt and pepper. Heat your All-Clad 3 quart sauté pan over medium-high heat and add the duck legs skin side down un one layer. Sear until golden brown, about 3 minutes, then turn and continue to brown the other side for

another 3 minutes. Remove the legs from the pan, reduce the heat to medium-low, and discard all but approximately 2 tablespoons of the fat from the pan. Add the medium-diced vegetables, sage, thyme, orange peels and peppercorns to the pan with a sprinkling of salt and pepper. Cook, stirring for approximately 4 minutes, or until the onions are translucent. Add the port and wine and simmer until reduced by half. Return the duck legs to the pan with three cups of chicken stock; bring to a simmer, cover, and transfer to the oven. Braise, covered, for 1 1/2 hours.

Transfer the duck legs onto a plate to cool. Strain the sauce remaining in the pan through a fine meshed sieve, skim away as much fat as possible, and reserve. Wipe the pan clean and return to a medium-low heat with the butter. Add the julienned vegetables with a sprinkling of salt and pepper, and cook, stirring until soft. Remove and set aside. Add the braising liquid to the pan with the cream and farro. Simmer for 35-45 minutes, stirring occasionally and adding the remaining cup of chicken stock in intervals if needed; the farro should be tender and soft to the bite. When the duck legs are cool enough to handle, pick the meat and discard the skin and bones. Add the duck meat, reserved onion and carrot, mascarpone cheese, orange juice, 2 tablespoons of parmesan, and orange zest to the farro. Combine well, and check seasoning.

Serve the braised duck and farro in shallow bowls, topped with orange segments, watercress leaves, and remaining parmesan.