

Combined Culinary & Baking Class



*Paul Smiths College
Capstone 2018
CUL 462*

Presented By Student Chef Taylor Engel

*A Taste Of
Duck*

Goat Cheese and Leek Crème Brulee

*Savory crème brulee, herbed salt and sugar crust,
bacon cranberry topping*

Wild Mushroom Duck Confit Poutine

*Wild mushroom and duck confit gravy, herb poached magic mollies,
sharp cheddar crisp, parsley*

Citrus Duck

*Pan seared duck breast, asparagus, beets, citrus confit, sage oil,
crispy duck skin*

Rosemary Duck Fat and Egg Cake

maple crème anglaise, rosemary caramel, duck fat pecan crunch

