

## Ask the Chef: Philippe Ducrot

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Chef Philippe Ducrot has a dream and he wants to share it with you.

Chef Philippe Ducrot has a dream and he wants to share it with you. Each Friday and Saturday, Chef Philippe and his wife Linda open the doors to their historic Plymouth home, Chez Ducrot, and invite you to take part in their dream to "live in a town like Marseille" where they share Philippe's passion for French food and their heartfelt desire to "connect with people in love and friendship" over a meal.

Stepping through the doors of Chez Ducrot is like visiting the South of France minus the hassles of airfare and language barriers. Their home/restaurant is perched on a hilltop just a salty breeze away from Plymouth Harbor. It is here in their retro kitchen, no bigger than an SUV, that Chef Philippe lives by his mantra of "I cook, I cook what is in my heart" and produces French inspired menus. A rustic chalkboard set by the table outlines the menu. Each weekend, Chez Ducrot offers two choices in each category: appetizer, entrée and dessert all for a fixed price of \$42 per person.

Chef Philippe tours the local markets and farms for inspiration and plucks fresh herbs and produce from Chez Ducrot's backyard organic garden where the mundane meets the madcap. An abundance of fresh figs droop from a modest tree alongside rows of lettuce, herbs and tomato plants. A pear grows inside of a bottle; awaiting its day as homemade pear brandy to be enjoyed when the weather grows cold. Extracts of lavender, poppy seeds and roses purchased on yearly trips to Provence infuse crème brûlée, and grace fruits and vegetables throughout the seasons.

Chef Philippe single-handedly creates authentic French dishes that demonstrate his deep commitment to using local and organic ingredients. A recent menu offered a tartine made with roasted Portobello mushrooms, fresh asparagus, melted brie and sweet red peppers served on a salad of organic greens from their garden. {sidebar id=4}

Most classically trained French chefs with Chef Philippe's experience oversee a cadre of sous chefs, prep cooks and dishwashers. Not at Chez Ducrot. Philippe and Linda are the sole proprietors and employees; they personally handle every detail, often inviting guests into the kitchen to chat while they polish glasses and put clean dishes away at night's end.

Chef Philippe's wife Linda runs the front of house and the business with a smile and a gentle reminder that when you are at Chez Ducrot, you are in their home. Sit, relax, unwind, and take your time. You are welcome; you are part of the dream.

For information and to learn about cooking classes, chef's table dinners, private dining, catering and special events visit Chez Ducrot's Web site: [www.chezducrot.com](http://www.chezducrot.com). Chez Ducrot is located at 40 Russell Street, Plymouth. 508-747-4148.

Poulet Farci

Recipe provided by Philippe Ducrot of Chez Ducrot

4 blanc de poulet (boneless chicken breasts)

4 teaspoons pesto (purchased or homemade)

4 teaspoons Parmesan cheese

4 teaspoons oven roasted tomatoes (homemade or purchased)

4 slices of Prosciutto de Parma

4 teaspoons Extra Virgin Olive Oil

Salt and pepper

Preheat the oven to 350 degrees.

Place the chicken breasts in between two pieces of waxed paper and pound until 1/2" thick. Place 1 teaspoon pesto, 1 teaspoon Parmesan cheese and 1/4 of the tomatoes inside each flattened chicken breast and roll. Wrap each breast with a slice of Prosciutto. Place the olive oil in an oven-safe pan over high heat and pan sear the stuffed chicken breasts on high heat for 2-3 minutes on each side, starting with the seam side first. Place the seared chicken breasts in the preheated oven and bake for 15 minutes.

Tidbit: Foodie's Market at 46 Depot Street in Duxbury now offers picnic boxes. Grab it and go! Each box is pre-packed with a gourmet sandwich, a sleeve of home made potato chips, a piece of fruit, a home made cookie and a bottle of water. Grab one and head to your favorite picnic spot!

I hope you will email me with your suggestions, questions and food ideas; after all, food is best when it is shared. [michelleconway@duxburyclipper.com](mailto:michelleconway@duxburyclipper.com).