

# MAISON COUTHOUIS

• DRY PLUCKED FRENCH DUCK •

SINCE 1974





## 50 YEARS IN THE BUSINESS

Claude Couthouis bought the company's original duck slaughterhouse in 1974, in Soullans, between Challans and the Vendée coast. Based in an area with a long duck rearing history, he chose to work with local duck farmers. Listening closely to the restaurant owners and their specific needs, Claude Couthouis developed a unique market range which – in addition to the Barbary ducks – includes the wild duck and the Challandais “au sang” duck. In order to achieve the finest quality with these exceptional products, he used top-quality dry plucking technology.

Very quickly, Claude Couthouis made a name for himself as a traditional supplier, with special savoir-faire and outstanding quality products.

The business grew and in 2001, Claude Couthouis took over Peridy, followed by Edgar Caiveau in 2010. Following the acquisition of the company by LDC in 2018, the brand name became Maison Couthouis, thus emphasising its high standards of quality and history of traditional skills.

At Maison Couthouis, we sell fresh and frozen products, in France, Europe and Asia. We work mainly with restaurants, butchers and wholesalers, as well as caterers, retail and the food processing industry.

With over 100 employees, we are able to provide our clients with every product in any weight or cut.





## DRY PLUCKING, A GUARANTEE OF QUALITY

Maison Couthouis has always used the dry plucking technique for all of its ducks. This meticulous and traditional craft skill avoids the ducks being plunged in hot water and preserves the quality of the meat.

### WHAT ARE THE ADVANTAGES FOR THE PRODUCT?

- The texture of the skin is preserved, with a naturally well-marked finish.
- The meat retains its thin layer of subcutaneous fat beneath the skin. This melts during cooking to reveal the lean duck meat's natural flavours.
- The meat has a longer shelf-life.
- Once roasted our products offer a very appetizing appearance.

### WHAT IS THE DRY PLUCKING METHOD?

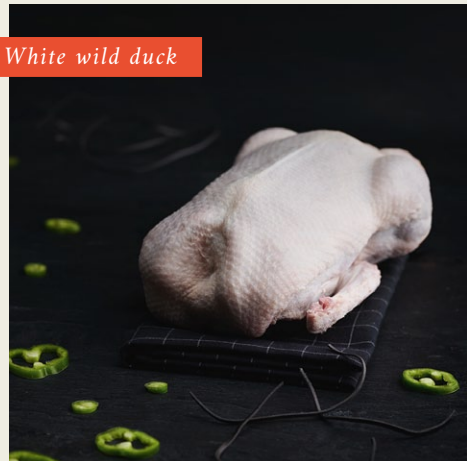
- All ducks from Maison Couthouis are plucked via suction and gripping of feathers, then wax-finished to remove the left over down.

Each of our whole pieces (male and female Barbary, wild and Challandais ducks) are plucked duck by duck by our plucking operators, with care and precision.

*Barbary duck breast*



*White wild duck*



*Female Barbary duck leg*



*Great plucking quality thanks  
to our staff's know-how*

# 3 BREEDS OF HIGH QUALITY DUCK

- All our products are available fresh and frozen -



## THE BARBARY DUCK

This slow-growing, rustic breed of duck is renowned for its tender texture and lean and naturally flavourful meat. The Barbary is the best breed of duck for roasting.

At Maison Couthouis we prepare as many male as female ducks. The female is highly demanded by chefs because its parts correspond to individual portions (size and weight).

*Female  
Barbary  
duck leg*



### Rearing time:

- Female duck: 10 weeks
- Male duck: 12 weeks

### Cuts:

- Whole ducks with head and feet, and whole oven-ready ducks
- Standard cuts: legs, breasts, primewings, giblets
- Other cuts : "bateau", leg meat and primewing meat with or without skin, sliced breasts with or without skin, tournedos, roasts, chops...



## THE WILD DUCK

The wild duck is a rare breed whose characteristics are close to wild game. Whether of the white or brown feathered variety, this breed is a cross between the Khaki Campbell female and the wild Mallard duck.

Most of our wild ducks are bred and reared in the Marais Breton Vendéen (marshland area), 20 km around Maison Couthouis slaughterhouse.

For even more delicate meat and intense flavour, we also sell these ducks in the unbled method, in the French culinary tradition.

Ideal for 2 people.

*Grey wild duck,  
with head and feet*



### Rearing time:

- 8 weeks

### Products:

Approx. 1kg ducks,  
sold exclusively whole,  
with head and feet or oven-ready.





## THE CHALLANDAIS "AU SANG" DUCK

Created by a chance event, the Challandais "au sang" duck, or unbled duck, is the top quality duck in terms of flavour and texture.

The blood retained in the muscles gives the meat an extremely tender, almost melt-in-the-mouth texture. At Maison Couthouis we have always strived for excellence, which is why we have been selling this exceptional product for nearly thirty years.

### Rearing time:

- 8 weeks

### Cuts:

- Whole duck with head and feet
- Breasts, "bateau", legs

*Whole duck and  
Challandais "au sang"  
whole duck and bateau*

*The Chef's Suggestion  
Emmanuel Huchet,  
Restaurant Le Martinet  
in Bouin, Vendée*

*Breast of Challandais "au sang" duck  
in sweet white wine and grape sauce,  
and pumpkin purée*



## CHEF'S TIP

*Cooking  
instructions  
for female  
duck breast*

- 1- Leave the breasts to stand at room temperature for several hours before cooking.
- 2- Score the skin several times without cutting through as far as the meat, to prevent it from retracting during cooking.
- 3- Cook in a frying pan or on a very hot grill for 4 minutes on the skin side and then 4 minutes on the meat side, then another minute on each side.
- 4- Remove from heat and cover, then leave them to rest for 7 to 8 minutes. This step guarantees a perfect texture while ensuring the meat is still pink inside.



MAISON  
**COUTHOUIS**

• DRY PLUCKED FRENCH DUCK •

SINCE 1974

**Specialists in traditionally  
slaughtered and plucked  
French lean duck.**



*All our ducks are born and bred in France.*



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