



# CRISPY CHRISTMAS DUCK LEGS

SERVED WITH RASPBERRY AND POMEGRANATE SAUCE

**Difficulty:** Easy

**Serves:** 6-8

**Cooking:** 1½ hours



## INGREDIENTS

6-8 Luv-a-Duck Duck Legs

### Sauce

1 cup Luv-a-Duck, Duck Stock

1 cup pomegranate juice

2 tblsp vincotto

¼ cup fresh raspberries

### Garnish

1 pomegranate, seeds removed

½ cup fresh raspberries

## METHOD

### To Roast the Duck Legs:

1. Preheat oven to 210°C.
2. Place Duck Legs skin side up in a large roasting tray and roast at 210°C for 10 minutes.
3. Reduce heat to 110°C and continue to cook for a further 1 hour and 15 minutes.
4. Turn the oven heat back up to 210°C for a final 5-10 minutes, or until the skin is crispy. Then remove duck legs from the oven and rest for 5-10 minutes

### To Create the Sauce:

Place the duck stock, pomegranate juice, vincotto and fresh raspberries into a medium saucepan and heat over a medium heat 3-4 minutes. Heat stirring until liquid boils and thickens.

### To Serve:

Serve the roasted duck legs on a large serving platter or on individual plates. Garnish with the pomegranate seeds and raspberries and serve with traditional roasted vegetables and raspberry and pomegranate sauce.