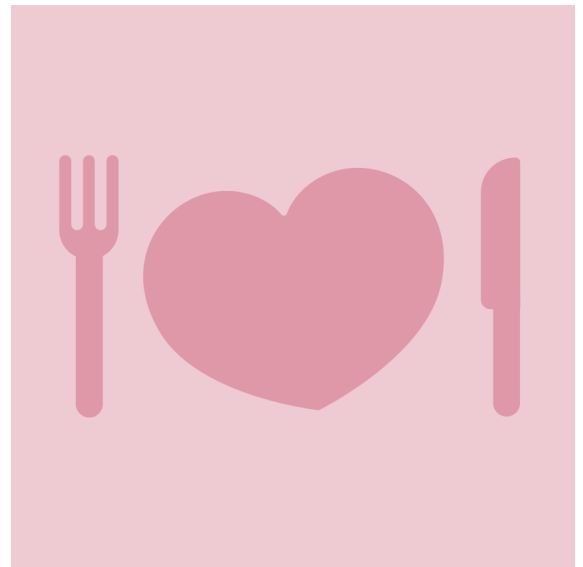




DUCK BREAST WITH CRANBERRY SAUCE AND MUSCAT

This recipe uses fresh duck breasts however you could also use Luv-Duck Roast Duck Breast which simply needs to be heated.

Difficulty: Easy



INGREDIENTS

2 Luv-A-Duck Fresh Duck Breasts
2 tbsp country cuisine cranberry sauce with muscat

METHOD

1. Preheat the oven to 190 degrees.
2. Using a sharp knife score the skin of the duck breast evenly about four or five times. Season with salt and pepper.
3. Heat a pan until you can feel moderate heat coming off it and place the duck, skin side down into the pan for 5 minutes until golden. Turn the duck breast over and cook for 2 minutes.
4. Place the duck in a roasting tray and cook in the oven for 8 minutes. Remove the duck and let this rest for at least 5 minutes before slicing into it.
5. When cooked remove from the pan and rest them for at least 5 minutes, this will allow the juices to settle.
6. Drain off the fat and keep this for roasting your potatoes!
7. Pour 1/2 a glass of duck stock or wine into the pan let it bubble and reduce add 2 tablespoons of country cuisine cranberry sauce with muscat and allow to boil and reduce.
8. Spoon the sauce onto the plate and serve the sliced duck breast on top.

CHEF'S TIPS

Serve with vegetables & potatoes or salad.