

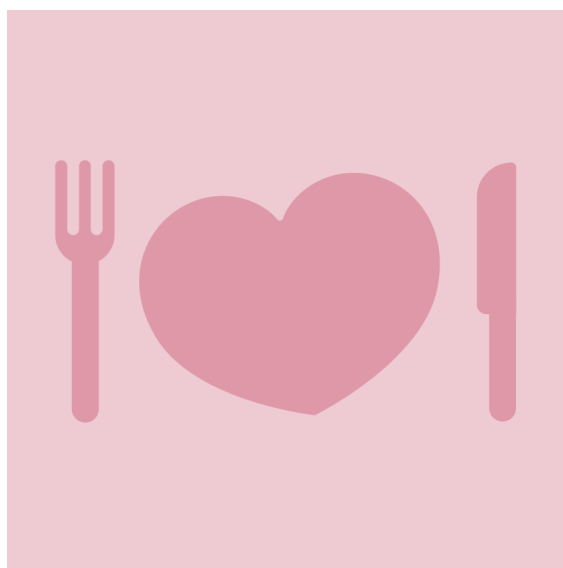


PORT AND FIG GLAZE

Jus (gravy) is the base for this sauce.

Difficulty: Easy

Serves: 4-6



INGREDIENTS

Jus

1 tblsp butter
1 tblsp plain flour
1/2 cup duck stock

120gm dried figs
200ml port
1 tblsp brown sugar
1 tblsp balsamic vinegar
250ml Jus

METHOD

Jus

1. Heat a tablespoonful of butter in a frying pan until it bubbles and browns, but not until it burns.
2. Stir in a tablespoonful of lightly browned flour until all is smooth.
3. Pour into the frying pan gradually, a 1/2 cup of boiling duck stock (or you can use, beef, vegetable or chicken).
4. When the Jus is well mixed, bring to the boil and simmer for 3 – 5 minutes. Set aside.

Figs

1. Soak figs with port in a small bowl for 30 mins.
2. Take figs out from port and roughly slice, add the port and figs to a small pan and reduce by half.
3. Then add balsamic, sugar and jus and bring to the boil.
4. Simmer for 5 minutes. Season to taste.