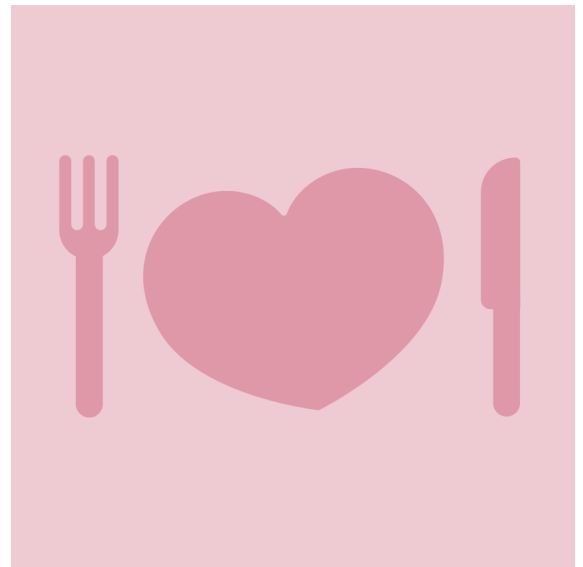




# POTATOES IN DUCK STOCK

**Difficulty:** Easy

**Serves:** 4 as an accompaniment



## INGREDIENTS

4 medium potatoes  
200ml Luv-a-Duck stock  
1 tbsp breadcrumbs  
1/2 tsp chopped herbs (thyme, parsley, rosemary)

## METHOD

1. Do not peel the potatoes, just wash well, cut in half widthways and trim the bottoms so they stand up.
2. Cut a shallow cross in the cut face of the potato.
3. Mix the breadcrumbs and the herbs together and push the cut face of the potato into the crumbs.
4. Sit the potato into an ovenproof tray and pour in the duck stock to about half way.
5. Bring to the boil and place in a hot oven for about 30-40 minutes until the potatoes are tender and the crumbs are brown.

## CHEF'S TIPS

Serve with your favourite duck dish.