



CHERRY GLAZED DUCK ON CROUTONS

Difficulty: Easy
Serves: 6
Prep: 10 mins
Cooking: 15 mins



INGREDIENTS

1 pack 380g Luv-A-Duck Fresh Duck Breasts
2 brioche buns
2 Tbsp extra virgin olive oil
1 cup pitted cherries
2 sprigs thyme
2 Tbsp maple syrup
1 tsp allspice
2 garlic cloves, crushed
2 Tbsp micro herbs
Salt, to season

METHOD

1. Pre-heat oven to 180°C. Combine cherries, thyme, maple syrup, allspice and garlic in a saucepan. Add 2 Tbsp water. Bring to a gentle simmer until cherries begin to break down. Allow to cool for a few minutes before transferring to a blender to purée.
2. Remove crust from the brioche, slice in half and then cut into four squares. Use a rolling pin to flatten the brioche out, then drizzle with oil and toast in the oven for 10 mins.
3. To cook the duck breasts, turn the oven up to 190°C. Pat the skin dry, score and lightly season with salt. Place skin side down in an oven proof pan on medium heat without oil for 5 mins or until the skin is golden. Turn and cook for a further 2 mins. Transfer duck to the oven for a further 8-10 mins. Rest uncovered for 5 mins before slicing.
4. Spread the brioche with cherry glaze, top with sliced duck, micro herbs and season with a sprinkle of salt. Serve and enjoy.