



# CONFIT DUCK LEGS WITH ROAST GRAPES SERVED ON MASH POTATO

Delicious French inspired duck recipe

**Difficulty:** Easy

**Serves:** 2

**Prep:** 15 mins

**Cooking:** 15 mins



## INGREDIENTS

- 1 x 500g Luv-a-Duck Confit Duck Legs
- 2 Tbsp plum jam
- 2-3 star anise
- 4 sprigs thyme
- 200g Black grapes (Red grapes also work for this recipe, if you can't find black)
- 5 white potatoes
- 50g butter
- ½ cup milk

## METHOD

Pre-heat the oven to 190°C. Place the duck legs on a baking tray and spread with plum jam and cover with grapes, star anise and thyme. Roast in the oven for 15 mins.

Meanwhile prepare the potatoes. Peel and cube the potatoes and place them in a large pot covered with water. Bring to the boil for 10 mins until soft. Drain the water and then add the potatoes back into the pot. Add in butter and milk and mash potatoes with a potato masher until smooth.

Serve the duck on a bed of mash potato, alongside grapes and spoon some of the juices from the pan over the top.