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DUCK À L'ORANGE WITH MUSHROOM RISOTTO

Difficulty: Easy

Serves: 2

Prep: 15 minutes

Cooking: 35 minutes



INGREDIENTS

For the Duck:

- 2 Luv-a-Duck Duck à l'Orange Legs
- 1/3 cup orange sauce (store-bought or homemade – see below)
- Fresh thyme, for garnish

For the Mushroom Risotto:

- 1 tbsp olive oil or butter
- 1 small brown onion, finely chopped
- 1 garlic clove, minced
- 150g arborio rice (approx. $\frac{3}{4}$ cup)
- 100ml dry white wine (optional)
- 500–600ml chicken or vegetable stock (warmed)
- 150g mushrooms (Swiss brown or button), sliced
- 1 tbsp grated parmesan
- Salt and pepper, to taste
- Extra thyme, for garnish

METHOD

1. Prepare the Duck

- Simply reheat the duck legs as per pack instructions (usually 15–20 mins in a 180°C oven until heated through and skin is crisp).
- Brush with extra orange sauce halfway through reheating for extra glaze.

2. Make the Mushroom Risotto

1. Heat olive oil in a large saucepan over medium heat.
2. Add onion and cook until soft and translucent (about 3 minutes).
3. Stir in garlic and rice, coating well.
4. Add white wine (if using), and stir until absorbed.
5. Gradually add warm stock, one ladle at a time, stirring continuously until absorbed before adding the next. This should take about 20–25 minutes.
6. In a separate pan, sauté mushrooms until browned, then stir into the risotto.
7. Once rice is tender and creamy, stir in parmesan and season to taste.

3. Assemble

- Spoon mushroom risotto onto plates.
- Top with reheated duck leg.
- Drizzle with remaining orange sauce and garnish with fresh thyme.

Optional Homemade Orange Sauce

If you're making it from scratch:

- $\frac{1}{2}$ cup orange juice
- 1 tbsp sugar
- 1 tsp balsamic vinegar
- 1 tsp cornflour + splash of water (to thicken)
- Simmer all ingredients together until slightly thickened.