



<https://www.luvaduck.com.au/recipes/view/duck-breast-with-cherry-and-port-sauce/>

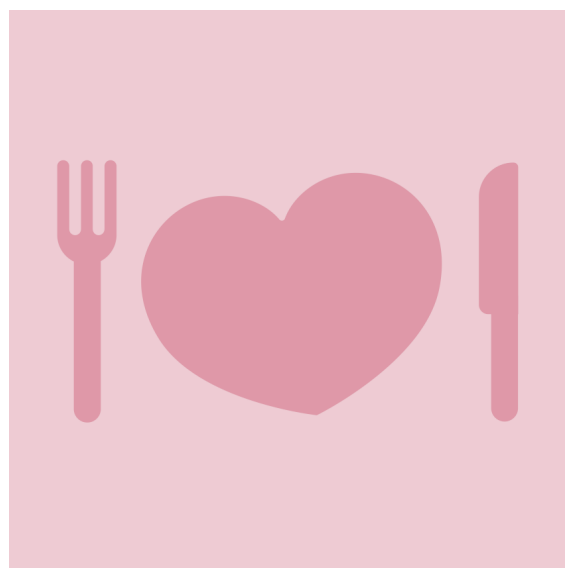
DUCK BREAST WITH CHERRY AND PORT SAUCE

Difficulty: Easy

Serves: 4

Prep: 15 minutes

Cooking: 20 minutes



INGREDIENTS

4 x Luv-A-Duck Duck Breasts
200ml port
200ml Luv-A-Duck Stock
A few sprigs of thyme
100g de-pipped sliced cherries
20g cold butter, cut into cubes
1 tspn cornflour mixed with 1
tblspn cold water
Salt & pepper
Thyme leaves to garnish

METHOD

1. Preheat the oven to 190C.
2. Score the skin of the duck breasts and season with salt and pepper.
3. Heat a pan until you can feel moderate heat coming off it, place the breasts skin side down using no oil and cook for about 5 minutes until skin is golden.
4. Turn over and cook for 2 minutes then put breasts onto a baking tray and set aside.
5. Using the same pan drain off any excess fat and deglaze with port, taking care to stand back as the pan may flame.
6. Add the cherries, thyme and duck stock and bring to a boil
7. Place the duck in oven for 8 minutes. It is important to let the duck breast rest for at least 5 minutes.
8. Lower the heat to simmering point and allow the sauce to bubble away until the mixture is reduced by about half.
9. Add the cold butter and shake the pan until the butter has melted and the sauce has thickened slightly.
10. If the sauce has not thickened enough pour in the cornflour slurry whilst constantly stirring.
11. Pour sauce onto serving plate, then cut breasts either sliced into about 5 pieces each(on an angle), or just in half and place breast side up on the platter.
12. Garnish with thyme leaves.

CHEF'S TIPS

When cherries are out of season, try using 50gms dried cherries or Griottines, Marcellino cherries soaked in kirsh from France!

This duck is best served with mashed potatoes and steamed pak choi bulbs with garlic and soy.