



# DUCK BREAST WITH GRAPE SALSA

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 20 minutes



## INGREDIENTS

4 Luv-a-Duck Fresh Duck Breasts  
1 cup of seedless grapes, cut in half  
1 french shallot, finely chopped  
½ bunch chives, finely chopped  
½ green chilli, seeds removed and finely chopped  
1 tblsp verjuice  
3 tblsp extra virgin olive oil  
50g walnuts, toasted

## METHOD

1. Score the skin of the fresh duck breasts and season the duck with salt and pepper.
2. Heat a pan so that you can feel a moderate heat coming off it and place the duck skin side down into the pan for 5 minutes or until the skin is golden. Turn the duck breast over and cook for 2 minutes.
3. Place the duck in a roasting tray and cook in the oven for 8 minutes. Remove the duck and let this rest for at least 5 minutes before slicing into it.
4. While the duck is cooking, mix together the grapes, shallots, chives, chilli, verjuice and oil. Toss together and at the last minute add the walnuts.
5. Slice the duck and serve the salsa on the side.