



# DUCK À L'ORANGE

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 45 minutes



## INGREDIENTS

- 4 Luv-a-Duck roast duck legs
- 20 g butter
- 1 orange segmented
- 8-10 shallots, peeled and cut in half
- 2 tablespoons olive oil

### Orange sauce

- 1 cup fresh orange juice
- 1 orange, zested
- 2 cups duck stock
- 2 tablespoons   tablespoon brown sugar
- 1 cup port

## METHOD

1. Pre-heat oven to 200°C
2. Place onion on a small baking tray and drizzle with oil. Place in the oven for 10 minutes or until soft. Leave aside to keep warm.
3. Place the orange sauce ingredients into a medium saucepan bring to a boil, turn down the heat and simmer for 30 minutes until thickened. You should have 1 cup. Strain through a fine sieve and stir through butter.
4. Prepare the duck according to pack instructions.
5. Place duck legs into shallow dinner bowls with the roasted shallots and orange segments, pour over the sauce.