



# DUCK WITH PEPPERCORN & WHISKY SAUCE

**Difficulty:** Easy

**Serves:** 2

**Prep:** 15 mins

**Cooking:** 15 mins



## INGREDIENTS

1. 2 fresh duck breasts
2. 1 tbsp duck fat
3. 1 French shallot, finely sliced
4. 1 tsp green peppercorns, in brine
5. 1 tsp Szechuan peppercorns
6. 1 tsp pink peppercorns
7. 200ml chicken stock, reduce by a third
8. 30ml whisky
9. 100ml thickened cream
10. 2 desiree potatoes, peeled and cut into chips
11. Salt and pepper

## METHOD

1. Preheat the oven to 190°C and remove the duck from the fridge at least 30 minutes before cooking and pat the skin dry.
2. Trim some of the excess fat and add to a pan for the chips. Place on a medium heat and allow the fat to render.
3. Season the duck with salt. Place skin-side down into an oven-safe pan off the heat, and no oil is required. Now gradually bring the heat up to medium. The aim is to render out the fat and form a crispy golden skin; this should take 4 – 8 mins. Turn duck and drain fat into the other pan, then place duck in the oven to cook for a further 8 – 10 minutes. Remove and rest for 10 minutes.
4. Meanwhile add the potatoes to the duck fat on a medium-high heat with a pinch of salt and cook until golden and cook through.
5. While the duck is resting, make the sauce. Fry the shallots and peppercorns for 1 – 2 minutes over a high heat and add the whiskey. Flambée and then allow the flames to subside. Add the stock and bring to the boil. Reduce by  $\frac{1}{3}$  and then add the cream, stir through and cook for a further minute to thicken.
6. Slice the duck and serve with duck fat chips and sauce.

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