



ORANGE SAUCE

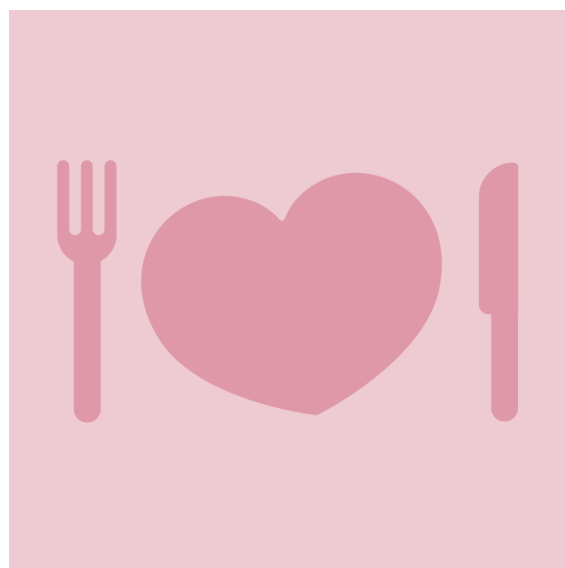
Orange sauce has long been associated with duck and is the perfect accompaniment.

Difficulty: Easy

Serves: 4

Prep: 5 minutes

Cooking: 2 minutes



INGREDIENTS

2 oranges
2 tbsp white sugar
1 tbsp Grand Marnier
1 cup dry white wine
1 cup Luv-A-Duck duck stock
Chervil sprigs

METHOD

1. Zest the oranges.
2. Juice one orange and segment the other.
3. In a heavy based saucepan add the orange juice, sugar, white wine, Grand Marnier and duck stock, bring to the boil, reduce the heat and allow to reduce by half.
4. Add the orange zest and segments.
5. Serve on the side or underneath roasted duck.
6. Garnish with fresh sprigs of chervil.

CHEF'S TIPS

This sauce is ideal to serve with roasted whole duck, duck breast or legs and is also the perfect accompaniment with the Luv-a-Duck ready roasted range.