



QUINCE GLAZED ROAST DUCK

Difficulty: Easy

Serves: 4

Cooking: 1 hr 20 mins



INGREDIENTS

1 x Luv-a-Duck Whole Duck

Glaze

½ cup quince paste

Zest of ½ orange

Juice of 4 orange

1 cinnamon quill

¼ cup brandy

¼ cup cointreau

¼ cup rum

1 small knob ginger, sliced

Stuffing

Extra virgin olive oil

1 large knob of ginger

½ red onion, diced

1 leek, sliced

Salt & pepper

1 bunch fresh thyme, thinly sliced

1 bunch chives, thinly sliced

200g butter

2 cups fresh breadcrumbs

zest ½ orange

1 egg

METHOD

1. Preheat the oven to 180°C.
2. For the stuffing, heat oil in a pan over medium high heat. Add leek, onions, thyme, chives, salt, pepper and butter. Saute for 2-3 minutes until the butter has melted and the vegetables have softened. Add orange zest and bread crumbs and mix well to ensure the ingredients are spread evenly through the breadcrumbs. Pour the stuffing into a bowl and allow it to cool. Once the stuffing has cooled, stir in an egg.
3. Heat all ingredients for the glaze in a saucepan over medium heat, stirring occasionally. Simmer glaze for 3-5 minutes until it thickens.
4. Season the cavity and outside of the duck with a good pinch of salt. Place the stuffing inside the cavity of the duck, then use a wooden skewer to close the cavity. Place the duck on a wire rack in a baking tray and carefully pour over some of the glaze. Roast the duck for 45-50 minutes, remembering to baste the duck with the glaze every 15-20 minutes. The glaze will caramelise as the duck roasts, if it gets too dark cover the duck with aluminum foil and continue to cook.
5. Allow the duck to rest for a few minutes before serving.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.