



ROAST DUCK PAN JUS/SAUCE

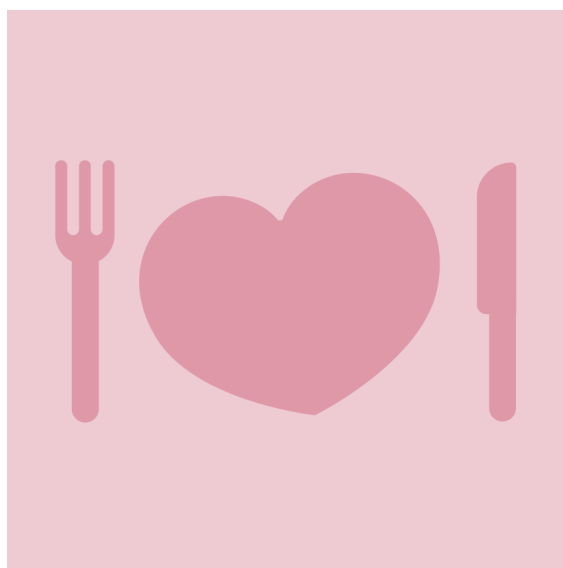
WITH RED WINE

When you have roasted your whole duck this is how you can make a basic sauce using some of the duck fat and all of the juices from the cooking.

Difficulty: Easy

Serves: 6-8

Cooking: 30 minutes



INGREDIENTS

1/2 glass red wine or dry sherry
1 cup water
2 tbs plain flour
Salt & pepper

METHOD

1. Whilst the duck is resting, pour all the fat and juices from roasting whole duck into a clear heat-proof jug.
2. Pour red wine or dry sherry into the roasting tray to deglaze and bring to the boil.
3. Add water and return to the boil. Scrape all the sediment on the bottom of the roasting tray, this is your stock.
4. In the jug, the juices will be at the bottom and the fat at the top.
5. Take 2 tablespoons of fat and heat in a small pan, add 2 tablespoons of plain flour and mix well.
6. Slowly add the stock, stirring well over a medium heat until all the stock has been added.
7. Approximately 400ml makes a good consistency sauce.
8. Remove the excess fat from the juices in the jug and keep the fat for roasting your potatoes.
9. Add the juices to the sauce, taste and season with salt & pepper if required, strain and serve.

CHEF'S TIPS

The excess fat separated from the juices in the jug should be kept for cooking the world's best roast potatoes.