



# ROASTED DUCK LEG WITH WILTED CHARD AND BLACK BERRIES

PERFECT FOR CHRISTMAS!



**Difficulty:** Easy

**Serves:** 4

## INGREDIENTS

- 4 Luv-a-Duck fresh duck legs
- 1 onion, sliced thinly
- 2 garlic cloves, crushed
- 1lt chicken stock
- 1 tbsp sherry vinegar
- 1 tsp Dijon mustard
- 2 tbsp extra virgin olive oil
- 500g mesculin salad
- 1 punnet cherry tomatoes, cut in half
- 1 bunch chard
- 50g unsalted butter
- 1 punnet of black berries
- Salt and pepper

## METHOD

1. Pre heat the oven to 190 degrees
2. Place duck legs onto a roasting tray lined with baking paper and place into the oven for 50-60 minutes until legs are golden and skin is crispy.
3. Meanwhile prepare the sauce by sautéing the onion and garlic in a little olive oil until soft. Add the stock and bring to the boil, reduce to a simmer for 10-12 minutes until stock has thickened.
4. To make the salad dressing, combine in a bowl, sherry vinegar, dijon, olive oil, salt and pepper and whisk until emulsified and thick. Pour dressing over mescaline and serve with cherry tomatoes.
5. Prepare the chard by removing all the leaves from the steams. Place a large fry pan onto the stove with olive oil, once heated add the chard and ¼ cup water to create steam to wilt the chard, stir continuously until all wilted. Season with 20g butter, salt and pepper. Strain off excess water.
6. Once the sauce is thick and reduced, stir in 30 g cold butter. Season with salt and pepper.
7. Place chard on to the plate topped with the duck leg and black berries. Pour over the jus and serve with the mescaline salad.