



ROASTED WHOLE DUCK WITH CUMBERLAND SAUCE



Difficulty: Easy

Serves: 4

Prep: 20 mins

Cooking: 70 mins

INGREDIENTS

1 whole duck

Sauce

- 10g butter
- 200g frozen cranberries
- 2 tbsp red currant jelly
- 100ml port
- 1 orange, peeled and julienned
- ½ lemon, juiced
- 1 French shallot, finely chopped
- 1 tsp Dijon mustard
- 1 pinch of cayenne pepper
- 1 pinch of ginger powder
- Salt and pepper

METHOD

1. Remove the duck from the packaging and pat dry inside and out with paper towelling. Place the duck on a tray lined with a rack uncovered. Air dry in the fridge overnight.
2. Preheat the oven to 190°C. Season the duck with salt. Roast for 40 minutes per kilo and until golden and crisp. Remove duck from the oven and let it rest for 20 – 30 minutes.
3. While the duck is cooling, make the sauce. Bring a small saucepan of water to the boil and cook orange peel for 10 minutes. Drain well. In a saucepan on low heat, add the cranberries and jelly and bring to the boil, add the port followed by add the shallots, the juice and mustard. Add a pinch of cayenne pepper and ginger powder and some salt to taste and for 15 minutes to reduce. Add the butter and fold through.
4. Carve the duck and serve with the sauce.

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