



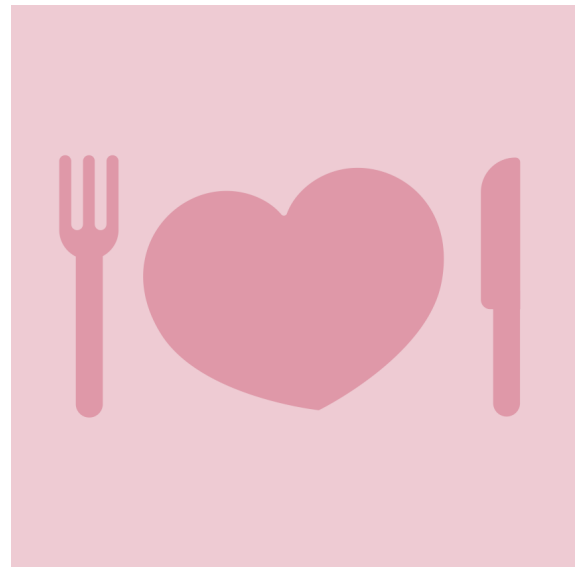
WHOLE ROAST DUCK WITH FIGS AND MARSALA SAUCE

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Cooking: 1 hour 45 minutes



INGREDIENTS

1 Luv-a-Duck Whole Duck
1 tsp. olive oil
1 orange, quartered
4 sprigs thyme
Salt and pepper

1 cub of dried figs, cut in half
 $\frac{3}{4}$ cup Marsala
1 tsp. red wine vinegar
1 tbs. cornflour diluted with a
little water
2 cup of Duck stock (or chicken)

METHOD

1. Warm the Marsala in a pot and place the figs in the liquid to rehydrate for 1 hour.
2. Preheat oven to 190°C.
3. Pat the duck dry, inside and out with paper towelling. Place the duck on the roasting rack. Season the duck with salt and pepper, drizzle with oil and place the orange pieces and thyme in the cavity.
4. Rest the duck on a roasting rack in a baking dish and roast for 40 minutes per kg. The duck should be golden and juices run clear when tested. Remove the duck from the oven and allow to rest 10 -15 minutes.
5. While resting drain most of the fat from the pan. Place on a medium heat on the stove and add the Marsala and the figs reduce then add the vinegar and chicken stock. Bring to the boil and reduce again for 2-3 minutes before thickening slightly with a little cornflour.
6. Carve the duck and serve with the sauce and your favourite winter vegetables.