

DUCK WITH DARK CHERRY SAUCE

This is a classic stone fruit recipe that is quick and easy to do yet showy enough to entertain with. *Serves 4*

INGREDIENTS

- 2 whole duck breasts (makes 4 breast fillets), skin on
- Sea salt to taste
- Black pepper to taste
- 75 g unsalted butter, cold, in cubes
- 2 shallots, finely diced
- 500 g dark cherries, pitted
- 75 ml sweet Sherry or any fortified wine such as Madeira or Port
- 1 Tbsp red wine vinegar or white wine vinegar
- 1 1/2 tsp sugar

METHOD

1. Score duck breast skin with sharp knife in a cross-hatched pattern. Generously season duck breast with salt and pepper, especially on the skin side.
2. Heat sauté pan over medium-high heat. Put duck breasts skin side down and cook for 8-10 minutes until skin is golden and crispy.
3. Flip and cook other side for 5 - 7 minutes depending on how you like your duck. Some duck breasts can be a lot thicker so you may have to vary the cooking time a little.
4. Meanwhile in a separate pan, melt butter over low heat and sweat shallots until soft. Then add cherries, wine, vinegar and sugar. Cook over low heat for 10 - 15 minutes, stirring constantly. A thick sauce will form.
5. Remove duck from heat, rest for 3 minutes. You can slice it or serve the duck breast whole, with the hot cherry sauce drizzled over. **a**

