

# Duck Breast with Port Sauce



**Serves 2    Prep 10 mins**

**Cooking 25 mins**

**Easy**

## Ingredients

2 Barbary duck fillets  
1/2 tsp salt  
freshly ground black pepper  
2 shallots, finely chopped  
1 tbsp white sugar  
1 tbsp wine vinegar  
1/4 pint Ruby Port  
15g butter

1. Wipe the duck breasts and score the skin side with a small sharp knife in a lattice pattern. Sprinkle with the salt and season generously with the pepper.
2. Place a non-stick frying pan over a medium heat and place the duck, skin-side down, in it. Cook for 10 mins until crisp and golden, then turn and cook for another 10 mins, skin-side up.
3. Pour off the fat as it accumulates. Remove the duck from the pan, leaving about 1 tbsp of the fat in the pan. Keep the duck warm.
4. Add the shallots and sugar to the pan and cook over a medium heat until softened and lightly caramelised. Add the vinegar and boil until evaporated. Stir in the port and any juices that have come from the duck breasts, and boil for 2-3 mins until slightly reduced. Remove from the heat and stir in the butter.