

# Roast Duck Legs with Red Wine Sauce



**Serves 4    Prep 10 mins**

**Cooking 1h 10 mins**

**Easy**

## **Ingredients**

4 duck legs  
½ tsp five spice powder  
bunch of rosemary sprigs  
half a bottle of red wine  
2 tbsp redcurrant or quince jelly

1. Heat oven to 190C/fan 170C/gas 5. Put the duck legs in one layer in a roasting tin on a bed of rosemary sprigs. Sprinkle with salt and five-spice powder. Roast for 1 hr.
2. Bring the wine and jelly to a gentle simmer, stirring to dissolve the jelly, then continue to simmer for 5 mins. When the duck has been cooking for an hr remove from the oven and spoon off almost all the fat (save it for roast potatoes), then pour the wine mixture around it and return to the oven for 10-15 mins to finish cooking and reduce the sauce.