

# Spiced Duck with Cherry Sauce



**Serves 2**

**Prep 10 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

### For the duck:

2 large duck breasts, scored  
½ tsp ground cinnamon  
½ tsp ground cumin  
2 tbsp runny honey

### To garnish

Red amaranth leaves (optional)

### For the sauce:

100ml Madeira  
300ml veal jus  
100g cherries, stoned or mulberries  
2 large potatoes, cut into rounds, ± 2 cm thick  
300ml chicken stock  
50g butter  
1 tbsp oil  
2 sprigs of thyme, leaves picked  
Salt and pepper

1. Score the skin of the breasts, season with salt & place in a warm, dry frying pan.
2. Slice the potatoes. Add the butter to a hot saucepan. When the butter is foaming, add the potatoes. Cook for ± 5 mins to brown the potatoes - do not move until brown, then add the oil, flip over & cook for 5 mins until golden brown.
3. Carefully add the stock and the thyme. It will splash when added to the hot fat. Cover and cook for 15 to 20 mins on top of the stove until soft or in the oven at 200C/180c fan. Do not cover if cooking in the oven.
4. Dry fry the duck skin side down over a medium heat for 4 mins, flip over & sprinkle over spices. Drizzle over honey & pop in the oven for 8 - 10 mins, then rest.
5. Heat a saucepan, add the Madeira and veal jus, bring to the boil and reduce by half. Add a knob of butter and cherries, take off the heat.
6. To serve, slice the duck, pop on a plate with the potatoes drizzle over the cherry sauce top with herbs