



The GARDENS Shop

ROYAL BOTANIC GARDENS MELBOURNE



## Duck Breast with Marmalade Sauce



Serves 4

### Ingredients:

4 duck breasts

4 tablespoons The Gardens Produce Seville Orange Marmalade

¼ cup white wine

1 cup duck stock (or chicken stock)

1 tablespoon parsley

1 tablespoon chives

### Method:

Score the skin with a sharp knife. This will allow the fat from under the skin to escape. Season the duck portions with a little salt and ground pepper.

Heat an oven pan and place the breasts skin side down and cook for 2-3 minutes until the skin begins to brown. Turn over and cook for 1-2 minutes and then place into a hot oven preheated to 220 degrees for about 8-9 minutes. When cooked, remove from the pan and rest for about 5 minutes – this will allow the juices to settle.

Pour the duck fat into a container and put the pan back onto the stove on a high heat. Deglaze the pan with the white wine and reduce by half. Add The Gardens Produce Seville Orange Marmalade and stock, stir well and allow the mixture to reduce to a nice syrupy sauce. Add the herbs and correct the seasoning to taste.

Slice the duck breast 2-3 times on the angle and arrange on warmed plates. Pour a little of the sauce around and serve. The dish is best accompanied by potato rosti and a green salad dressed with The Gardens Produce Country Style Italian Vinaigrette.

*all things botanica...*