



Duck breasts with cherry and orange sauce

Gaggenau Appliance:
Preparation Time: 10 minutes
Cooking Time: 20 minutes
Serves: 4

Ingredients

4 duck breasts
5 juniper berries
½ tsp caraway seeds
1 tsp allspice
1 tsp sea salt
Freshly ground
black pepper

Cherry and orange sauce

100ml port
Finely grated zest and juice of 1 orange
½ cinnamon stick
1 star anise
200ml chicken stock
150g pitted cherries, fresh or frozen
1-2 tsp cranberry jelly
Salt and pepper

Method

Preparation:

Duck breast

1. Lightly score the skins of the duck breasts.
2. Using a spice mill or pestle and mortar, grind the juniper berries, caraway seeds, allspice, salt and pepper to taste.
3. Rub the spice mixture all over the breasts and leave to stand for 15 to 20 minutes.
4. Preheat combi-steam oven on Full Surface Grill Level 2 + Humidity 200°C. Place duck breast on to a baking tray lined with baking paper and insert core temperature probe into the thickest part of the largest breast.
5. Place duck in oven and insert probe. Set core temperature to 57°C. When cooked, remove duck from oven and allow to rest.

Cherry and orange sauce

1. Place the port, orange zest and juice, cinnamon, star anise and chicken stock in a small saucepan.
2. Place the sauce over a medium heat until reduce sauce by half. Add the cherries and cook for 5 to 10 minutes.
3. Add cranberry jelly and season with salt and pepper.

To finish

1. Slice the duck breasts on the diagonal and fan slices on a warmed serving plate.
2. Dress with sauce.