

Duck Breast with Feast-de-renaissance Citrus Stingers in Zesty Brandy Syrup.

Serves 2

Preparation: 25 mins

Cooking: 20 mins

Ingredients:

2 Duck breasts

Sea salt and freshly ground pepper

10g five spice seasoning

1 x 212 ml jar citrus stingers. Select 500 ml jar if you are catering for more people. *

1 T sugar

Baby greens for serving

Pâté

125 g butter

½ onion finely sliced

250g chicken livers

1 T apricot jam

2T cream

Sea salt and freshly ground black pepper

Preheat oven to 180° C

Score the duck fat with a sharp knife and season with salt.

Rub the 5 spice over the entire breast. In a hot frying pan, sear the breast until golden brown. Transfer to a baking tray and finish off in the oven for 10 minutes until cooked through. Remove from the oven. Allow to rest before slicing.

Strain the jar of Citrus Stingers, reserving the syrup. Add the syrup to a small saucepan, along with 1T sugar, and reduce over a medium heat until slightly thickened.

To make the pate: In a medium-sized frying pan, fry the butter and onion until softened. Add the chicken livers, jam and cream and fry until the livers are cooked through. Allow to cool. Place in blender and blend to a fine consistency. Chill.

To serve:

Slice the Citrus Stingers and place on top of duck slices. Drizzle with the reduced syrup and top with a handful of baby greens.

Serve a dessert spoon of Pate next to the sliced duck breast and drizzle over some of the reduced syrup.