

DUCK WITH CHILLI PLUM SAUCE

Recipe by delicious.com.au

PAIR WITH:
"NORTH COAST"
PINOT NOIR



INGREDIENTS

- 4 blood plums, halved, stones removed
- 1 star anise
- 1 cinnamon quill
- 1/4 cup (60ml) port
- 2 tablespoons soy sauce
- 1 tablespoon sweet chilli sauce
- Finely grated zest and juice of 1/2 orange, finely grated
- 50g thin rice noodles (vermicelli)
- 2 duck breast fillets
- 2 tablespoons olive oil
- 3cm piece ginger, thinly sliced
- 1 cup micro herbs (we used coriander, rocket and red garnet)

PREPERATION

STEP 1

- Preheat the oven to 190°C.

STEP 2

- Place plums in a small baking dish with star anise and cinnamon. Combine port, soy, sweet chilli, orange zest and juice in a small jug and pour over plums. Roast for 10-15 minutes until plums are tender. Set aside to cool. Cut into wedges.

STEP 3

- Cook noodles according to packet instructions, drain, refresh and set aside.

STEP 4

- Season duck breasts and lightly score the skin with a sharp knife. Heat 1 tbs oil in a frypan over medium heat and cook duck, skin-side down, for 3 minutes or until fat renders and skin is crisp. Transfer to a baking tray, skin-side up, and roast for 8-10 minutes for medium-rare or until cooked to your liking. Rest, loosely covered with foil, for 5 minutes.

STEP 5

- Meanwhile, heat remaining 1 tbs oil in a frypan over medium-high heat and cook ginger for 1-2 minutes until crisp. Drain on paper towel.

STEP 6

- Divide noodles between 2 serving plates. Slice duck and place on top, then add sauce from plums and plum wedges. Scatter with herbs, and top with ginger to serve.