



Duck Breast with Black Cherries

This month we are delighted to have a recipe from Colin Masson, Head Chef at The Atholl Palace Hotel. Enjoy cooking with a real Master Chef!

Ingredients - Serves 4

- 4 boneless duck breasts
- Chicken stock 425g
- Salt & freshly ground black pepper
- 225g of black cherries stoned
- 30ml cherry brandy
- 30ml redcurrant jelly
- 15g butter

Method

- Pre heat the oven to 220°C
- To prepare & cook the duck, trim the duck breasts and slightly score the skin side with a sharp knife. Season the skin side with salt. Turn the breasts over and season with salt & pepper
- Place the duck breasts, skin side down, in a hot, dry, ovenproof frying pan.
- Let them cook over moderate heat for around 5 minutes, until the skin is crisp and golden. Pour off any excess fat, turn the breasts over and cook for another minute. Just to seal the other side. Turn them back onto their sides and place the saucepan in the preheated oven for around 4 minutes for medium rare, 6 minutes for medium. Remove the duck breasts from the saucepan and let them rest while you make the sauce.
- To make the sauce, pour off any fat left in the saucepan. Add the chicken stock, red current jelly and cherry brandy and bring to the boil. Whisk the sauce and reduce to a nice consistency that will coat the back of a spoon.
- Add the cherries and continue to simmer until they are softened. Whisk in the butter. Taste the sauce and add a squeeze of lemon juice if necessary.
- To serve, slice the duck breasts thinly and arrange on warm plates. Pour over a little sauce and serve at once.

At the Atholl Palace Hotel I serve this dish with curly kale and fondant potatoes.