



LEEFIELD — STATION —

M A R L B O R O U G H · N E W Z E A L A N D

Spice Roasted Duck Legs with a Cherry, Hazelnut and Lentil Salad – Pinot Noir

4 whole duck legs (thigh and drumstick)

1 teaspoon each ground coriander, mace and ginger

1 teaspoon sea salt

Mustard and orange dressing

1 tablespoon Dijon mustard

2 cloves garlic, crushed

2 teaspoons finely grated orange zest

2 tablespoons orange juice

1 tablespoon white wine vinegar

4 tablespoons olive oil

1 teaspoon honey

sea salt and ground pepper

Salad

1 cup puy lentils, cooked as per packet instructions

1 red onion, very thinly sliced

½ cup roasted hazelnuts, roughly chopped

good handful fresh herbs ripped coarsely (I used mint and parsley)

250 grams green beans, shredded and blanched

680-gram jar pitted cherries, drained

Preheat the oven to 180°C fan bake.

Combine the spices and salt together, crushing them with your fingers. Sprinkle the flesh side with the spices and season the skin side just with sea salt.

Heat a sauté pan over medium heat and add the duck, skin-side down. Cook until the skin is golden. Transfer to a shallow roasting tray and roast skin side up for 45 minutes or until tender and the skin is crisp and golden.

Dressing: Whisk all the ingredients together to make a thick emulsified dressing. Season generously.

Salad: Place the cooked puy lentils and the rest of the ingredients in a large bowl and toss with ¾ of the dressing.

To serve: Divide the salad between plates. Top each with a duck leg, then drizzle over the remaining dressing. **SERVES 4**



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