



# FIG & ROSEMARY STICKY GLAZED ROAST DUCK

Recipe by Rosie Mansfield & Adrian Richardson from Good Chef Bad Chef

**SERVES 6**

## **WINE MATCH:**

### **LIMITED RELEASE GRENACHE**

Perfumed and herbal lift with aromas of raspberry and red cherry, biscuits and pastry then hints of anise, cinnamon and nutmeg. A bright crisp palate dominated by raspberries and red cherries leads into plums and strawberries on the mid palate. The wine has been judiciously oaked and the crisp acidity adds vibrancy and focus. The focused, structural and volume tannins provide both balance and length contributing to an approachable and fresh wine style.

## **INGREDIENTS**

- 1 whole duck, neck and wings removed, butterflied
- 6 cloves garlic
- 4 sprigs rosemary
- 6 dried figs, rehydrated in hot water
- cup brown sugar
- 2 tbsp balsamic vinegar
- 100ml sherry
- 250ml port or marsala
- 2 red onions, quartered
- 3 spring onions, cut into thirds
- 1 bunch mint, roughly chopped
- 1 bunch rosemary, roughly chopped
- 1 bunch thyme, roughly chopped

## **METHOD**

1. Preheat the oven to 180°C.
2. In a small food processor or with a hand blender, add the figs, brown sugar, balsamic, sherry and half of the port or marsala. Blitz until combined. Set aside.
3. In a large, shallow casserole or ovenproof dish, add the red onion, spring onion and removed duck neck and wings if you have them. Place the butterflied duck, skin-side up, on top. Season well with salt and pepper. Scatter the herbs around the duck then pour over the fig mixture and remaining port or marsala. Spread it well so that the duck is completely covered.
4. Cover with a lid and place in the oven for 45 minutes. Remove the lid and baste with the pan juices, then cook with the lid off for a further 20 minutes, basting every 5 minutes.
5. Serve with roasted vegetables.



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