



GENESIS  
HOMES

# DUCK IN ORANGE SAUCE

Exclusive Recipe By...

Jean-Christophe Novelli

Genesis Homes and the world renowned celebrity chef Jean- Christophe Novelli have teamed up to bring you some festive recipes that will be sure to make a statement on your table.

Cooking Time: 1hr    Prep Time: 15 Mins

4 Servings.

1 Whole Duck

3 Large Sweet Potatoes (washed, peeled, cut into 2cm slices)

1/2 garlic bulb (unpeeled, halved widthways)

2 Cardamom Pods

4 Shallots (sliced)

2 Oranges (juice of)

1 Grapefruit (juice of)

1tsp Fennel Seeds

2tbsp Honey

1/2 Vanilla Pod (halved lengthways)



Step 1

Preheat the oven to 200°C (fan), 220°C (non-fan), or gas mark 7.

Step 2

In a roasting pan, layer the sliced sweet potatoes and garlic. Place the duck on top of the potatoes - this acts similar to a trivet on the bottom of the pan. Roast for 45 minutes on the high heat.

Step 3

Remove the duck from the oven and reduce the temperature to 160°C (fan), 180°C (non-fan), or gas mark 4. Carefully pour the juices from the bottom of the pan into a bowl and dispose of this when cold.

Step 4

Place the duck back into the oven at the reduced temperature for 30-45 minutes, depending on size. When ready, remove the duck from the oven. Place the duck and potatoes onto a dish and cover with clingfilm to keep warm.

Step 5

Put the roasting pan on the hob and heat the juices. Add the cardamom pods and shallots and sweat until the shallots are soft. Then add the vanilla, honey, orange juice, fennel seeds and grapefruit juice and reduce, on a high heat, for approx 10 minutes to produce a thick sauce.

To Serve

Place the duck on a large serving plate and decorate with the sweet potatoes and garlic. Using a large serving spoon, drizzle the now thick sauce over the duck and serve immediately.

Chef's Tip

If you prefer your potatoes to be nice and dry, place them on a baking tray in the oven for 15 minutes at a high heat before plating them with the duck.