

DUCK BREAST IN A PEACH SAUCE



Preparation : 10 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : 4-6

- 1 orange - ½ lemon - 2 tbsp. wine vinegar - 2 tbsp. sugar - ½ chicken stock cube - 500 g new potatoes
 - 2 duck breasts - 4 peaches, halved - 2 tbsp. cornflour - 50 ml orange liqueur - (Cointreau, Grand Marnier) (optional)
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1. 1 Prepare the stock: wash the orange and lemon. Put the zest and juice from both the orange and lemon in a bowl and set aside.
2. Add the sugar and vinegar to the metal bowl. Remove the cap and run the EXPERT programme, speed 2A at 110°C, for 3 to 5 minutes: the sugar should start to caramelize. Add the zest and juice. Restart the same programme for 4 to 5 minutes, without the cap. The liquid will reduce by a third of its quantity.
3. Add water to the metal bowl to the steam level, and the chicken stock cube. Restart the EXPERT programme for 1 minute/speed 2A/110°C.
4. Fit the internal steamer basket. Add the potatoes, butternut squash and close the lid. Run the STEAM programme.
5. Fit the XXL steamer basket: place the duck and peaches in it and close the lid. Restart the STEAM programme for 15 minutes. The cooking time of the breasts can vary according to size. Leave to cook longer if necessary.
6. At the end of the programme, remove the 2 steaming baskets and set aside.

7. Prepare the sauce with the broth: close the lid, remove the cap and run the EXPERT programme for 2 minutes/speed 3/110°C. Mix the cornflour with cold water and slowly pour into the stock until you have a thin sauce.

8. Add the liqueur and check the seasoning. Pour the sauce over the duck breasts and serve hot.

Chef's tip :

To brown the duck breasts, fry them in a pan (both sides) before steaming.

Cook Expert ■

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