



Henry Westons Vintage Special Reserve Cider

A special cider made from top quality cider apples of a single year's crop. Rich and full bodied with a long lingering finish.

Top tip:

For the summer months substitute cranberries with blueberries or blackberries

Cranberry cider duck

Ingredients

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| 4 duck breasts | 1 tbsp flour |
| 1 tbsp thyme, freshly chopped | 300ml / 10fl oz Henry Westons Vintage Special Reserve Cider |
| ¼ tsp salt (optional), or to taste | 300g / 10½ oz cranberries |
| 1 tbsp olive oil | 125ml / 4fl oz chicken stock |
| 1 tbsp unsalted butter | |
| 1 large red onion, thinly sliced | |

Method

Score fat on duck breasts and rub with ½ tbsp thyme, salt and pepper to taste.

Heat the oil in a large heavy non-stick frying pan over a medium high heat and sauté duck breasts, skin down, for 3 minutes.

Turn and sauté for another 3 minutes or until browned. Transfer to a warm plate. Discard the excess fat from the pan.

Melt butter in the same pan over a medium heat and sauté the onion for 3-4 minutes or until translucent.

Whisk in the flour and sauté for another 2 minutes. Whisk in the cider and bring to the boil.

Stir in the cranberries and stock and return to the boil. Reduce heat to medium and simmer for 5-10 minutes.

Return duck breasts to the pan and simmer another 5 minutes until sauce begins to thicken. Add the remaining thyme to the pan. Simmer for 2-3 minutes, or until the sauce thickens. Serve sauce over duck.

