

# Duck with sauce made of red wine and soy sauce

## Sommelier's accord



A fruity red wine from Reuilly.

Serve at 14°C



## INGREDIENTS (for 4 persons)

- 2 slices of duck breast (700g)
- 100ml red wine
- 100ml soy sauce
- 100ml water
- 10ml honey
- 25g butter
- 1 leek
- black pepper

## PREPARATION

1. Score the skin of the duck breast in a crisscross pattern. Warm a frying pan over medium heat, place the duck in the pan, skin side down, and fry until the skin turns a golden colour. Turn over and cook for a further minute, then remove from the pan.
2. Pour the wine, soy sauce, water, and honey into the pan, add the duck, and cook for about 7 minutes, occasionally turning the duck over. Remove from the pan and wrap the duck in aluminium foil and let it sit for about 10 minutes. Simmer the sauce until it reduces by about half.
3. Cut the white part of the leek into lengths of about 4cms, then slice each piece in half lengthwise. Place 20g of the butter in a frying pan, warm over medium heat. Add the leeks and 40ml of water, lower the heat, place a lid over the pan and cook until the leeks turn soft. Finally, turn up the heat to allow the water to evaporate, and season with salt.
4. Slice the duck and lay the pieces on a plate together with the leeks. Heat the sauce, adding the remaining butter and some pepper. Pour the sauce over the duck and serve.