



BONKING  
FROG  
WINES

Geographic Region Western Australia

# WARM DUCK SALAD WITH MERLOT DRESSING



## Ingredients:

- 2 duck (legs)
- 2 potatoes (skin on)
- 85 grams broad beans (podded)
- 1 red chicory (separated into leaves)
- 1 handful watercress
- 2 cooked beetroot
- 8 tbsps Merlot (drink the rest with the meal)
- 1 shallots (thinly sliced)
- 1 tbsp redcurrant jelly
- 1 tsp chicken stock
- 1 tbsp olive oil

## Instructions:

Heat oven to 190°C. Prick the skin of the duck with a fork, rub with salt and black pepper, then place in a roasting tray and roast for 50 mins until the skin is golden and crisp.

Meanwhile, boil the potatoes for 10 mins until almost tender, drain, peel, then cut into cubes. Add to the tray with the duck, toss in the fat that has come **from the skin, then roast for the final 30 mins of the duck's cooking time or** until golden.

Make the dressing. Put the wine and shallot in a pan, then boil to reduce by half. Add the redcurrant jelly and stock, then stir until melted. Stir in the olive oil.

Boil the beans for 7-8 mins, drain, then peel away the thick skin to reveal the bright green inside. Arrange the chicory and watercress in large shallow bowls with the beetroot and beans. Shred the duck and pile onto the salad with the potatoes. Drizzle with the dressing.

Recipe by Sara Buenfeld and imagery found [here](#).



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