

# **BRAISED DUCK LEGS IN BLACKCURRANT SAUCE**

First thing to do is to prepare the blackcurrant liqueur for the sauce as it takes some time to grow...

## **Ingredients for the Blackcurrant liqueur (or Cassis)**

**(for 3 litres of liqueur):**

- 1/3 part blackcurrants
- 1/3 part brown rock-candy
- 1/3 part (=litre) brandy

Blend all ingredients together in a 3 litres jar (it's important you take a preserving jar with a rubber-joint). Put the filled jar in a warm place to stay there several months.

Every 2 weeks carefully and slowly turn the jar to mix the ingredients of the liqueur.

## **Ingredients for the duck legs:**

- 4 duck legs
- 50 grams of carrots
- 50 grams of celery
- 50 grams of leek
- 100 grams of onions
- Salt, pepper, marjoram
- 1 litre chicken stock or veal gravy
- Blackcurrant liqueur

## **Preparation of the duck legs in blackcurrant sauce**

Cut the fat parts carefully from the duck legs. Season the duck legs with salt and pepper.

Then sear their side with skin in vegetable oil, turn the legs and roast them for 2 further minutes. As next step, take them out of the pan and set them where they stay warm.

Cut the vegetables (carrots, celery, leek, onions) into cubes and roast them in the same pan where the legs were roasted before. Pour the chicken stock or veal gravy into the pan and put the duck legs back inside. Season it all with marjoram.

Next step, put the covered (!! ) pan into the oven, heated to 150° Celsius, and let them stew for 1,5 hours until they get soft.

Take the duck legs out again and set them again to stay warm. Then, strain the stock sauce with the vegetables and reduce it by cooking to half a litre of sauce. Add starch flour to let it thicken and add some blackcurrant liqueur to taste it to your personal liking.

Finally, put the duck legs back again into the pan with the blackcurrant sauce, be careful that the skin side faces you (!! ) and put it back into the oven to cook (approximately 10 minutes with the heat of 180 ° Celsius) until the skin has become crispy.

Enjoy your meal!

The team of the [Panoramahotel Waldenburg](#) wishes you good luck for cooking!