



# Duck breast with red berry sauce

for 2 persons

## Ingredients :

- 1 duck breast (approx. 300–350 g)
- 200 g mixed red berries (raspberries, blueberries, redcurrants, strawberries, etc.)
- 100 ml red wine (or port)
- 20 g butter
- 1 tablespoon honey
- 1 tablespoon balsamic vinegar
- Salt and pepper



## Preparation :

### Preparation of duck breast :

**Score the skin** : Using a knife, score the skin of the duck breast in a diamond pattern, without cutting into the meat. This allows the fat to render during cooking and results in crispy skin.

**Season** : Generously season both sides of the duck breast with salt and pepper.

**Cook the duck breast** : Place the duck breast skin-side down in a cold pan (without any added fat) and heat over medium heat. Cook for about 6–8 minutes, until the skin is golden and crispy.

Turn the duck breast over and cook the other side for about 4–6 minutes for medium-rare doneness.

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Once cooked, remove the duck breast from the pan and let it rest under a sheet of aluminum foil for 5 minutes.

### **Preparation of duck breast :**

Reduce the wine and add the fruit : In the same pan (with a little duck fat if needed), add the red wine and reduce over medium heat until it slightly thickens.

Add the mixed red berries, honey, and balsamic vinegar.

Gently stir to coat the fruit and let it simmer for about 3-5 minutes, until the fruit is heated through and lightly stewed.

Remove from the heat and whisk in the butter to give the sauce a smooth, glossy texture.

Season with salt and pepper if necessary.

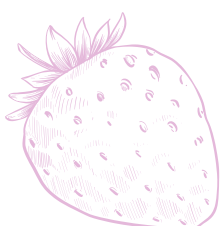
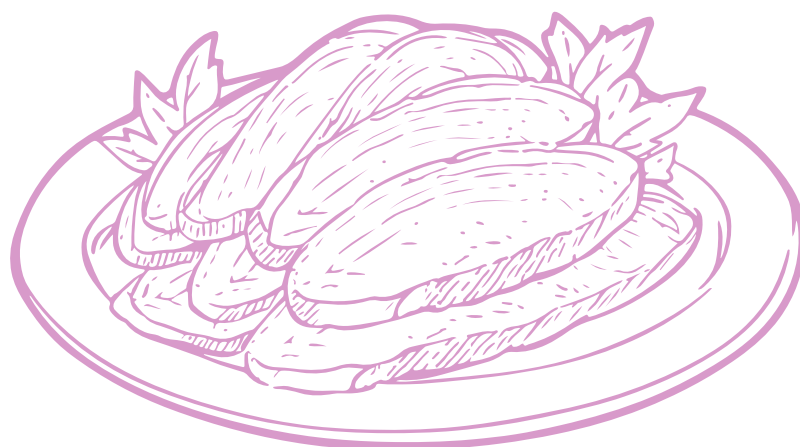
### **Assemble the dish :**

Reduce the wine : Slice the duck breast on the bias, then arrange the slices on the plate and drizzle with the red berry sauce.

### **Advice :**

Serve this dish with seasonal vegetables or a potato gratin for a complete meal.

This dish pairs beautifully with our **Brut Rosé** champagne, creating a balanced combination of intensity, freshness, and delicate fruity notes.



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Alcohol abuse is dangerous for your health. Please drink responsibly.