

## **North York Moor Wild Duck Salad** **caramelised cherries, Malton sloe gin syrup**

*Wild duck is in season from 1<sup>st</sup> September until January 31<sup>st</sup>. They are at their best from late September onwards. The most common duck found in England is the Mallard and that is what we are using today.*

### **Ingredients:**

4 wild duck breasts

Approximately 40 cherries

100ml Malton Sloe gin

200 g caster sugar

100 g butter

Various salad leaves such as oak leaf, mizuna, rocket, endive, red chard, little gem. Alternatively, to keep it simple buy a bag of supermarket lettuce and wash it (although this will not have the same intense flavour)

### **Method:**

Season the duck breasts with salt and pepper and cook (with the skin on) in a hot pan until they have colour on both sides and then cook in a hot oven at 180°C for approximately 5 minutes.

Remove the duck and allow to rest in a warm place.

### **To caramelize the cherries:**

Firstly remove the stones from the cherries.

Heat the sugar in a pan until it turns caramel in colour, then add the cherries and the sloe gin.

Next add the butter and heat the whole mixture together until you are left with a tasty caramel cherry "stew".

### **To assemble the dish:**

Arrange the washed salad onto the plate.

Remove the skin from the duck breast and slice thinly, then arrange this in a on top of the salad.

Finally spoon the cherries and sauce around the meat and serve.