



Crispy duck breast with raspberry sauce

Ingredients for 4 people

2 ducks (or 4 duck breasts)

300 g raspberries

50 g sugar

2 teaspoons of white vinegar

200 ml duck stock (made from duck carcass or other poultry)

100 g cold butter

Salt and pepper

Remove the breasts and use the rest of the duck to make your duck stock. Put the raspberries and the sugar in a casserole, add a little water and cook for 15 minutes. Puree the raspberries and put them through a sieve.

Pour the vinegar into a saucepan and boil down over high heat until it's almost evaporated, immediately pour in the raspberries and the duck stock and simmer about 20 minutes. Season with salt and pepper and stir in the cold butter. Do not allow it to boil anymore!

While the raspberries and the stock boil down, fry the duck breast in a little butter for three minutes on both sides (the skin side comes last). Then preserve in the oven at about 90° C.

When the raspberry sauce is ready, cut the breasts into slices, arrange on the plates with the sauce. Serve with spaetzle (thick Alsatian egg noodles) and seasonal vegetables and an old, ripe SYRAH wine.