



UCOOK

Mixed Nuts & Balsamic Duck Breast

with charred green beans

Mix things up in the kitchen with this very sophisticated plate of food. A crispy-skin duck breast rests next to criss-cross scored baby potatoes, roasted in the oven until golden deliciousness. Served with butter-basted green beans infused with fresh thyme. Garnished with toasted mixed nuts for crunch.

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Kirsty Storar

Adventurous Foodie

Strandveld | Skaamgesiggie MCC Brut Rosé

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Ingredients & Prep

800g	Baby Potatoes <i>rinse</i>
80g	Mixed Nuts <i>(20g Almonds, 40g Walnuts & 20g Pistachio Nuts)</i>
4	Free-range Duck Breasts
120ml	Balsamic Glaze <i>(60ml Balsamic Vinegar & 60ml Honey)</i>
320g	Green Beans <i>rinse</i>
10g	Fresh Thyme <i>rinse</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter
Paper Towel

1. CRISS CROSS BABY Preheat the oven to 220°C. Using a knife, cut a small cross on the top of each baby potato so that the flesh is exposed. Place the potatoes, cut-side up, on a roasting tray. Coat in oil and season. Roast until cooked through and crisping up, 30-35 minutes. (Alternatively: Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. NUTS Roughly chop the nuts. Place the chopped nuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. DUCK PREP Pat the duck breasts dry with some paper towel. Using a sharp knife, score the fat by cutting slits through the surface of its skin in a broad cross-hatch pattern, without going too deep and piercing the flesh.

4. SIZZLING DUCK Place the duck in a cold pan, skin-side down without oil (the duck will render their own fat). Place over medium heat and let the duck fat render while the pan heats up. Sear until the skin is crispy, 5-8 minutes. Turn the heat up to medium-high and drain the excess duck fat from the pan. Flip the duck, and sear until browned, 1-2 minutes. Drain the duck fat and baste the duck breasts with the balsamic glaze and add ½ of the toasted nuts, 1-2 minutes. Remove from the pan with all the pan juices and rest for 3 minutes before slicing and seasoning.

5. GREEN BEANS Return the pan wiped down to medium-high heat with a drizzle of oil. When hot, fry the rinsed green beans until starting to char, 5-6 minutes (shifting occasionally). In the final 1-2 minutes, baste with a knob of butter and the rinsed thyme. Remove from the pan, discard the thyme sprigs, and season.

6. DINNER IS READY Plate up the golden potatoes alongside the sliced duck breasts, drizzle the reserved pan juices over the duck, serve the charred green beans on the side, and sprinkle over the toasted nuts. Cheers, Chef!



Chef's Tip

If you have any leftover duck fat, keep it for another use; it's great as an oil replacement for roasting potatoes and frying veggies or meat.

Nutritional Information

Per 100g

Energy	575kJ
Energy	138kcal
Protein	6.7g
Carbs	12g
of which sugars	5.3g
Fibre	1.5g
Fat	6.4g
of which saturated	1.3g
Sodium	81mg

Allergens

Sulphites, Tree Nuts

Eat
Within
3 Days