

## Roast Duck Breast with Fresh Summer Cherry Sauce

Serves 2

2 duck breasts, skin scored

For the cherry sauce:

6fl oz red wine

110g Fresh (with stones removed) cherries

6fl oz beef stock

3 tsp corn flour

Preheat a small, ovenproof frying pan.

Preheat oven to 250C/500F/Gas 9.

Place the duck, skin side down, in the frying pan. Fry for 2-3 minutes, or until the skin is crispy. Transfer the duck to the oven and roast for 6-8 minutes. Remove the duck from the oven and place on a warm plate to rest.

Place the frying pan back on the hob.

Pour in the red wine, cherries and stock and stir well to combine with the duck fat.

Leave the sauce to boil and reduce.

Add a little water to the corn flour and stir to make a paste. Add the corn flour paste to the sauce. Continue to stir the sauce until the corn flour has thickened the sauce.

Remove the sauce from the heat, pour over the duck breast and serve.