



# CREATION

*Creating Wines of Distinction*

## Creation Syrah Grenache

### HONEY GINGER DUCK

By Chef Jenny Morris

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#### **The Duck**

1 whole, voluptuous duck  
2 star anise  
½ cup soy sauce  
2 slices fresh ginger

#### **The Rub**

1 tablespoon fennel seeds  
1 tablespoon cumin seeds  
1 tablespoon coriander seeds  
salt and freshly ground white pepper

Place the duck in a pot large enough to hold it. Add the star anise, soy and ginger; now cover the duck with water. Remove the duck from the pot and heat up the liquid, then return the duck to the pot and simmer for 20 minutes.

Remove the duck from the pot, place on a tray and prick the skin all over. Place the duck in front of a fan and let the skin dry. In the meantime mix the rub.

Dry-toast the seeds together and grind to a rough texture and mix in some salt and pepper.

Oil the duck lightly, rub the spice mix onto the breasts, the legs and the thighs; turn it over and give the back a rub.

Place the duck onto a hot baking tray and put into the oven at 190° C. Cook for 90 minutes or until golden and crisp. Wiggle the legs and if they feel loose, remove the duck from the oven and let it rest for about 10 minutes before serving.

Serve with wilted spinach and potato rosti.

### **The Sauce**

10 ml olive oil  
1 tablespoon chopped fresh ginger  
1-2 tablespoons honey  
2 cloves garlic, crushed  
½ cup soy sauce  
2 whole star anise  
1 cup Creation Syrah Grenache  
1 cup beef stock  
1 cup black cherries  
sesame oil

Heat the olive oil and gently cook the ginger and honey for 1 minute, add the garlic, soy sauce, star anise, wine and beef stock, simmer till the sauce is reduced by a third. Stir in the cherries and reduce the sauce to the consistency that you desire, add a few drops of sesame oil, taste and adjust seasoning.

Spoon over the duck.

Serves 4

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