

## *Canard aux cerises*

### **Duckling with cherry sauce**

- 2 x 3 lb (1½ kg) ducks
- 2 oz (60 g) butter
- 1 teaspoon salt
- freshly ground pepper
- 1 x 15 oz jar Morello cherries in syrup
- 1 pinch cinnamon
- 3 tablespoons cherry brandy
- 2 teaspoons potato flour

Drain the cherries, reserve the syrup and soak them in brandy. Mix the potato flour with 1 tablespoon of cherry syrup. Preheat the oven to 450°F / 225°C. Prick the duck all over and place on a rack in a baking dish and cook for 15 minutes. Remove all the fat that has dropped into the pan.

Brush the ducks with melted butter and season with salt and pepper. Continue to cook them, breast side down, at 400°F / 200°C. When the backs are brown, turn them and cook until tender. Insert a knife between the leg and breast and if the juices run clear the ducks are done. The skin should be beautifully crisp.

Remove all but 2 tablespoons of fat from the pan and add some cherry brandy. Put the pan over a high heat and deglaze the pan, scraping any crusty bits off the bottom. Add the reserved syrup and bring to the boil. Thicken with the potato flour mixture off the heat and stir until smooth. Add the cinnamon and finally the cherries and cherry brandy.

Carve the ducks and arrange the pieces on a warm platter. At the last moment pour on the cherry sauce.

***This recipe is also very successful made with pork neck.***