

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 95 – Slow Roast Leg of Duck

**Preparation time: 15 mins    Cooking time: 1 hour 20 mins**

#### Ingredients:

6 duck legs  
Medium sized white turnip  
Wine glass of game sauce (see [www.leithlinks.co.uk](http://www.leithlinks.co.uk) Meat Sauces recipe)  
Tspn of sugar  
Knob of butter  
Olive oil  
Salt and pepper

#### Method

1. Rub legs with olive oil, sprinkle with salt and pepper and place on baking tray in preheated oven (skin side down) at 180C
2. Roast for 30 minutes before turning and roasting for a further 50 minutes so the skin becomes crisp
3. Remove from oven and put to side
4. Cut turnip into 9 pieces (leaving skin on). Top and tail pieces and then holding each piece between thumb and fore finger, using sharp knife, turn each of them six times (see Roast Potatoes recipe on above link for illustration)
5. Place turnip in pot with wine glass of water, butter, salt and pepper and sugar and cook until the water has evaporated – put to side
6. Place two duck legs on each plate. Remove excess duck fat from baking tray and pour game sauce onto remainder on tray and whisk thoroughly together then strain over legs
7. Serve with roast potatoes (see Roast Potatoes recipe on above link), turnip and apple sauce (see Apple Sauce recipe on above link)

*Serves 3*

