

# Roast Duck with Cinnamon

For Four servings :

- 1 young female Duck ready to cook or some duck breasts
- 1 Tbsp of Cinnamon
- 20cl of Duck jus (order at your butchers)
- 300g Sweet potatoes
- 70g butter



## Vinsobres

### *Les Hauts de Julien*

An elegant wine that calls out for feathers!

I chose to match this wine with Duck. The soft and velvety flesh is reminiscent of the tannins of the old vines from Vinsobres.

The Duck is roasted skin side down and lightly sprinkled with Cinnamon. These aromas embrace the smoky notes of the Hauts de Julien. An enchanting match...

1) Fry the duck skin side down till nice and crispy and brown. Sprinkle with Cinnamon and finish off cooking in the oven for 20 minutes at 180°C. Remove the duck and remove  $\frac{3}{4}$  of the fat before frying the finely chopped livers in the remaining juices. Deglaze with the Duck jus.

2) Clean the sweet potatoes chop them into cubes and fry them in some butter. At the last minute sprinkle with a bit of dry Thyme and some salt.

3) Dish the potatoes on the plates, slice the duck and serve.

Serving Temperature : 16 -17°C

FAMILLE PERRIN

