




MAS LA CHEVALIERE
SUD DE LA FRANCE

Duckling and cherries in balsamic vinegar with wild rice

Serves 4

1 duckling (or substitute 1 duck)
400 g / 5/8 lb. cherries (frozen is better than tinned)
3 tablespoons balsamic vinegar
freshly ground pepper, salt

Roast the duckling at a low temperature (150°C / 300°F) for at least 1 hour (or longer if it is a duck).

Cook the wild rice in salted water (note: this will take nearly 1 hour!)

During this time, heat the cherries in the balsamic vinegar and season with salt and pepper. Cook on high heat for 10 minutes.

When the duckling is cooked, carve and arrange it on a plate.

Serve with the piping hot cherries and wild rice.

Accompany this dish with a Mas la Chevalière Rouge.

Jaroche Wine Bar Restaurant & hôtel du Vieux Moulin
18, rue des Moulins - 89800 Chablis Tel: 03.86.42.47.30 Fax: 03.86.42.84.44
www.Jarochehotel.fr www.JarocheWines.com