



# Smoked Peach Whiskey Christmas Duck Recipe

## Smoked Peach Whiskey Duck (on a bed of rice) Recipe

Featuring [Hunt & Gather Smoked Peach Whiskey Sauce](#) & [Hunt & Gather Tamarind Chutney](#)

*A flavourful and unique dish perfect for Christmas entertaining!*

1. Remove the Duck Breasts from fridge and pat dry with paper towel.
2. The trick to cook duck breasts to perfection is to not pre-heat the pan. **Yep, that's right, don't preheat the pan.** This probably goes against everything you've been told when it comes to cooking. Trust us though, this is the way to cook duck breast so that it melts in your mouth every time. When you start with a cool pan, you enable as much of the fat as possible to render out of the duck breast. Just turn it onto a medium high heat and place the duck breasts in the pan straight away.
3. Leave your duck breast to cook for around 5 minutes (although it depends on the size of the duck).
4. If you need to, use your spatula to lightly press the duck breast down. This will ensure an even cook across the whole of the duck breast.
5. Next, flip the duck breast over and cook for about 3-4 minutes more, maximum. Be careful not to overcook the duck. You want it to be tender and juicy.
6. When it's cooked, remove the duck breast from the pan and let it rest for 5 minutes. This allows all the juices to be soaked up by the meat, giving you an unbelievable, melt-in-your-mouth taste and texture.
7. While the duck breast is cooking measure out about 175ml (for two breasts) of Hunt & Gather Smoked Peach Whiskey sauce onto small saucepan, add a splash of water (for an even smooth consistency) and heat on medium until bubbling. Turn off & set aside.
8. Heat rice in microwave (we used a mix of Masala and Coconut rice in heat packets from the grocery store but use whichever rice you like) & cover your serving plate in rice.
9. Slice the duck breast in even long strips & place on rice bed.
10. Top with [Hunt & Gather Smoked Peach Whiskey sauce](#)
11. Serve with Naan, Raita, Diced Coriander and a dollop of [Hunt & Gather Tamarind Chutney](#).